



“Bulgaria’s leading producer of Viognier”
(Oz Clark)

CHATEAU BURGOZONE

VIOGNIER



Harvesting: Manually harvested and inspected on a sorting table

Variety: Viognier

Yield: 25-30 hl/ha

Denomination: (PGI) Protected Geographical Indication Danube Plain

Origin: Own vineyards, Oryahovo, Bulgaria

Volume: 0.75 l

Vinification: Fermentation in stainless steel tanks with temperature control. Sur lies aging for at least 3 months

Color: Pale yellow color

Aroma: Intense aroma with balance between white fruits (apricot, peach), citrus, exotic fruit (mango) and white flowers

Taste: Fresh and harmonious taste, full bodied, distinguished by citrus, stone fruits, white flowers and a touch of exotic fruits

Serving temperature: 9-12° C

Food pairings: Enjoy with appetizers, seafood, poultry, exotic cuisine and soft cheese

Awards:

