



LAURENT MIQUEL "NORD SUD" IGP PAYS D'OC 2019



Since 1791, eight generations of the Miquel family have worked the vines of their 200 acres estate high in the Languedoc hills. Laurent, the latest generation, and his wife Neasa, of Irish origin, perpetuate the tradition with a true respect of the Southern France identity.

Laurent admirable approach to wine, always make him favor balance over excessive fruit, his wines showing delicacy and a surprising Freshness. The use of oak is minimal or inexistent to always favor the bright expression of the varietal. Laurent is a farmer first and all the grapes that come in the making of his wine are estate grown with a strict sustainable approach. With Laurent nothing is made by mistake but is the result of hard work and consistent presence in the vineyard.

The "Nord Sud" cuvees are produced from selected blocks of mature, naturally low yielding vines at his family estate, in the south of France. Vines are planted in the optimum North-South orientation meaning that the grapes are exposed to the gentle warmth of the morning and evening

SOIL TYPE _____

Calcareous and clay soil, very stony topsoil.

VARIETAL _____

100 % Viognier. Average yield: 45 hl/ha

VINIFICATION _____

Single parcel selection. North-South orientation.
Night-time harvesting. Press with juice selection, must clarification at low temperature. Fermentation at 57-62°C
Matured on lees in stainless steel tanks and in oak barrels (30 % of the wine). Fining and Light tangential filtration before bottling.

TASTING NOTES _____

Olfactory notes of white-fleshed fruit such as pear and peach and notes of subtly toasted flowers such as acacia and violet are found. In the mouth, the attack is ample and powerful, with a good acidity that gives a fresh and balanced wine.



From the same winery:
Nord-Sud, Syrah

