

L'Ostal Cazes Eclipse

Viognier, 2016



ABOUT THE WINE

The Cazes family, owner of Bordeaux's revered Château Lynch-Bages, has crafted some of France's top wines for 80 years. In 2002 Jean-Michel Cazes, who ran the business for nearly 40 years, bought a hillside property near La Livinière, a quaint village in southern France. He replanted the vineyards with no doubt that his wines would be standard-bearers—the sort of conviction that earned him lifetime achievement awards from *Wine Spectator* and the Institute of Masters of Wine.

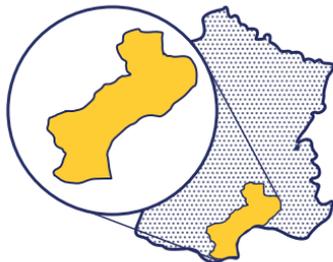


DID YOU KNOW?

IGP, Indication Géographique Protégée, means the wine is from a geographical area, such as a county. An AOC, Appellation d'Origine Contrôlée, is a specifically defined wine region.

ABOUT THE REGION

Southern France's Languedoc-Roussillon is one of the world's largest grape-growing regions, covering more than 1,000 square miles. Its diverse climate and soil types, plus liberal production rules, are a beacon for those crafting remarkable wines. The IGP Pays d'Oc label means the wine does not come from one of Languedoc-Roussillon's smaller subregions with stricter rules.



IGP Pays d'Oc,
Languedoc-Roussillon, France

AT A GLANCE

Variety: Viognier

Vintage: 2016

Vineyard: L'Ostal Cazes

Oak: Stainless steel (no oak)

Alcohol: 13%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/212

TASTING NOTES

L'Ostal Cazes Eclipse Viognier is similar to the style of Viognier in France's northern Rhône Valley, only a bit lighter and zestier. Warm-climate Viogniers—think California and Australia—are fruitier and more cloying.

1) Look at the Color



Pale straw

2) Swirl & Smell



Meyer lemon



White peach



Honeysuckle



Flint

3) Taste & Savor



TASTING TIP

Sniff for the wine's floral and peach characters. They're the primary flavors and aromas of the Viognier grape.

4) Pair and enjoy!



Floral &
Aromatic

Match this wine's symbol to a Blue Apron Meal

Intensely flavored, aromatic wines are as delightful to smell as they are to drink. These wines—such as Gewürztraminer, Viognier and some Rieslings—are naturally tasty with rustic fare from the places in Europe where the grapes grow, but they're also a surefire hit with spicy, fragrant dishes like Thai green curry.

More classic pairings:

Indian food | Sausages & sauerkraut | King crab