



Condrieu

This white wine of remarkable aromatic purity, embellished by a smooth roundness, is the original expression of the Viognier grape variety with aromas of white peach and apricot.

Soil geology

Steep terraced hillsides, granite arenas cultivated in the traditional way.

Grape varieties

100% Viognier

Average age of vines

About 25 years old.

Winemaking

Manual harvesting and sorting of the grapes, then alcoholic fermentations at low temperatures in new rooms (1/3) and in stainless steel vats (2/3). 100% malolactic fermentations.

Breeding

This wine is aged 1/3 in new oak barrels and 2/3 in stainless steel vats for 8 months.

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Tasting

Visual: Bright and clear golden yellow color.

Olfactory: Very intense nose of flowers (violet), and fruits (apricot, white peaches, and citrus).

Taste: Freshness and roundness. Lots of fat, richness and creaminess for a dry wine.

Together: Harmony between beautiful freshness and fruit bathed in fleshy roundness. A remarkable minerality in this vintage

Operating temperature

12°C to 13°C.

The duration of the conversation

Approximately 3 to 5 years.

Food/wine pairing suggestions

As a starter with foie gras or a truffle scramble, also with delicate fish