

The Condrieu appellation: since Emperor Probus allowed the plantation of the vineyard during the 3rd century, the wines of Condrieu have enjoyed a reputation of excellence for years. In the 14th Century, they were amongst the favourite wines of The Popes of Avignon. Successive crisis such as the phylloxera spread, WWI, the 30s crisis, impacted deeply the Condrieu vineyards which turn almost abandoned in the late 70s. Finally, in the 80s, the Viognier grape was massively replanted thanks to a bunch of passionate winegrowers, who also rebuilt walls and terraces.

Appellation created in 1940 | 100% white wines | 200 hectares of vines | 8000 hl / year | 42 hl / hectare | 23% production exported | Dry, semi-dry and more rarely sweet wines |



Grape varieties: Viognier 100 %.

Terroir: Traditional cultivation on steep terraced slopes. Soil of sand and granite.



Average age of vines: 25 years.

Winemaking method: Manual harvest and careful grape selection. Alcoholic fermentation at low temperatures in new oak barrel (1/3) and in stainless steel vats (2/3). 100% malolactic fermentation.



Ageing: This wine is aged for 1/3 in new oak barrels and for 2/3 in stainless steel tanks for 10 months.

Yearly production: 120 000 bottles.

Tasting notes:

Eye: Brilliant clear golden yellow.

Nose: Intensely flowery (violets), and fruity (apricot, peaches and citrus).

Palate: Fresh and round. Rich, unctuous and full bodied.

Overall: Harmonious with light acidity and round fleshy fruits. Delicate and elegant.



Drinking window: Up to 5 years.

Service temperature: 12°C - 13°C

Food pairings: Aperitif, foie gras or scrambled eggs and truffles, delicate fish.