

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: Cultivated in steep slope terraces. Granite Soil.

Average age of vines: 25 years



Winemaking method: Manual harvest and careful grape selection. Alcoholic fermentation at low temperatures, partly in oak barrels and partly in stainless steel vats. 100% malolactic fermentation.

Ageing: Ageing on lees in vats for 12 months and stirring of the lees, followed by a 6-month long bottle ageing.



Yearly production: 6 000 bottles.

Tasting:

Eye: Golden pale hue.

Nose: Fruity nose of apricot, combined with a hint of floral notes. Nutty smell.

Palate: The palate is overwhelmed by a strong apricot and peach aromas. A long aromatic taste and a gentle finish.

Overall : This wine offers an exuberant and intense expression of the fruit, spices and *brioche*.



Drinking window: Ready to drink and up to 4 years.

Service temperature : 11°C - 12°C

Food pairings: Blue cheese, aperitif, scallop, fish in lemon sauce.

