

The Condrieu appellation: Since Emperor Probus allowed the planting of vineyards in the 3rd century, Condrieu wines have enjoyed an excellent reputation. In the 14th century, they were among the favorite wines of the Popes of Avignon. However, various successive crises, such as the spread of phylloxera, World War I, and the Great Depression of the 1930s, deeply impacted the Condrieu vineyards, which were almost abandoned by the late 1970s. Finally, in the 1980s, the Viognier grape was massively replanted thanks to a group 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 in stainless steel vats and oak barrels for 12 to 14 months.

Yearly production: 6 000 bottles.



Tasting:

Visual: 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.

