



Grape varieties ID Card:

Viognier : originally from the northern Rhône Valley, this variety produces very fine, aromatic and complex wines with dominant aromas of white-fleshed fruit (pears, peaches).

Condrieu

LOCATION : Located on the right bank of the Rhône, this appellation is the northernmost in the Rhône Valley and produces white wines. It is also one of the Rhône Valley's most prestigious appellations.



VINEYARDS AND TERROIR :

The Viognier thrives on the appellation's narrow southeast-facing terraces, protected by low walls built from local stone. The soil is mainly granite.

GRAPE VARIETIES : Viognier (100%)

PRODUCTION :

The grapes are pressed and go into temperature-controlled stainless steel vats. Fermentation is carried out at a low temperature to preserve the fruit as much as possible. The wine then spends 10 months on its fine lees in used barrels.



TASTING NOTES :

Refined and complex on the nose with accents of white flowers (acacia) and white-fleshed fruit, complemented by a touch of honey. Broad and harmonious on the palate, showing minerality and finishing with notes of candied citrus.



SERVING AND FOOD PAIRINGS :

Serve between 13-14°C, when young (2-4 years).
Pair it with poultry in a creamy sauce, lobster or sea scallops.



The 2012 Vintage.....

This vintage was affected by extensive "coulure" (failure of the fruit to set) on the Grenaches noirs, due to the cold, wet weather in spring, before and during flowering. Fewer grapes, harvested at the usual date, with lovely quality thanks to a glorious summer which enabled the grapes to reach full maturity.

Find out more on our
website
www.lavau.fr

