

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.



Grape varieties GUID 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).



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