

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 varietals: 100% Viognier.

Terroir: Blend of three plots on very steep slopes. Les Rivoires and Les Eyguets in the commune of Chavanay and La Grande in Saint Michel sur Rhône. Granite soils.



Average age of vines: 30 years.

Winemaking method: The harvest is 100% manual. Pickers use small boxes of 25 kg in order to preserve the quality of the grapes. Grapes are sorted twice, then directly pressed. Each plot is vinified separately with its own indigenous yeasts. The 2 fermentations (alcoholic and malolactic) take place in oak barrels.



Ageing: 10 months in French new oak barrels (“demi-muids” - 650 l).

Yearly production: 5 900 bottles.

Tasting notes:



Visual: Deep color with golden tint.

Nose: floral, toasted and brioche notes, with delicate aromas of honey and apricot compote.

Palate: The palate is round but fresh, long and delicate. This wine offers a refined style, engaging the powerful and elegant aromatics of Viognier.

Overall: A smooth richness, with acidity and tension. A seductive finish.



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

Service temperature: 11°C.

Food pairings: As an aperitif, with foie gras, goat cheese (Rigottes de Condrieu), scallops with caramelized endives, monkfish.

