

**The Condrieu appellation:** Planted under the order of Emperor Probus during the 3rd century, the wines of Condrieu have enjoyed a reputation of excellence for generations since the Popes of Avignon appreciated them in the 14th century. Subsequently, they experienced difficult times such as the phylloxera crisis, the war of 14-18, the crisis of the 1930s... Almost abandoned, Viognier was reborn in the 1980s thanks to passionate winegrowers who replanted it on the hillsides, and reconstructed 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:** From 5 of the appellation's most exceptional terroirs: "Côte Chatillon", "Chery", "Vernon", "Volan" and "Colombier". 5 hectares in total. Soils of muscovite granite, biotite granite, and decomposing granite arena.



**Average age of vines:** 35 years.

**Winemaking method:** Long press, from 7 to 8 hours. Parcels are vinified separately, then blended. 100% malolactic fermentation.

**Ageing:** 8 months in new oak.

**Yearly production:** 15 000 bottles.

**Tasting notes:**



**Visual:** Clear and bright robe of a pale golden colour.

**Nose:** White flowers, apricot, white peaches. Intensely powerful and elegant aromas.

**Palate:** Fresh, round, rich and full-bodied. Great finesse.

**Overall:** A pleasant light acidity is well balanced with round fleshy fruitiness.

**Drinking window:** Up to 5 years.



**Service temperature:** 12°C - 13°C.

**Food pairings:** Starters, foie gras, scrambled eggs with truffles. Delicate fishes.

