



Terroir

Soil type: granitic.

Exposure: south/south east facing (several vine plots are put together to produce this wine).

Average age of vines: 20 years.

Yield: about 40 hectolitres/hectare.

Grape variety: Viognier (single variety).

The way we cultivate our vines

Traditional and entirely manual methods are used to cultivate the vines.

No systematic treatment, pesticides are used with moderation and only as and when required.

Yield control:

July/August: green harvest.
Thinning out the leaves.

Fermentation: 50 % of the production in stainless steel vats, 50 % in wooden vats.

Maturing: 12 months (regular stirring of the lees followed by racking).

Temperature and hygrometry control.



AOP

Condrieu

Wine characteristics

This Condrieu, with its pale yellow colour, is very aromatic and fresh, featuring peach and apricot flavours combined with a long finish.

The wine, the dishes

This wine is delicious to drink immediately after maturing, at a temperature of about 12-14 degrees.

It is excellent as an aperitif and goes well with foie gras, seafood, green asparagus and with the famous goat cheese of Condrieu called "Rigottes".

This wine in a more general way is perfect with any fine or tasty dish.



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