



Terroir

Soil type: crumbly and granitic, with mica and schist.

Exposure: a single hillside, south/south east facing.

Average age of vines: 60 years.

Yield: about 35 hectolitres/hectare for a cultivated surface of 3 hectares.

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: 1/3 of the production in stainless steel vats, and 2/3 in wooden vats.

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

Temperature and hygrometry control. The wine is then preserved on its lees for one year before being bottled.



AOP

Condrieu

"Chéry"

Wine characteristics

Condrieu "Chéry", with its golden yellow colour, balances elegance with strength.

Its strong nature comes from the exceptional exposure of the hillside and the age of the vine stocks.

Its bouquet of citrus fruits, violet and peach-apricot flavours gives it a rich and full "bouche".

The wine, the dishes

The ageing potential of this wine is 3 to 10 years.

It is best served at a temperature of 12-14 degrees.

It is recommended to decant this wine before serving: the wine will then express all of its character more quickly.

Its goes perfectly well with foie gras, a plump fattened chicken with cream or with seafood such as lobster and prawns.



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