



### Terroir

**Soil type:** granite and clay.

**Exposure:** a single vineyard of south/south east facing terraces.

**Average age of vines:** 50 years.

**Yield:** about 35 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:** alcoholic and malo-lactic in barrels.

**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

## "Clos Chanson"

### Wine characteristics

Condrieu "Clos Chanson", with its shiny golden colour, features a mixture of white flowers such as acacia and lime blossom together with violet and yellow peach flavours. This is a supple well-balanced wine, combining fresh floral notes with full bodied aroma.

### The wine, the dishes

This wine can be kept from 2 to 5 years after maturing. It is best served at a temperature of 12-14 degrees. It goes perfectly well with fresh water fish, pan fried foie gras or lobster.



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