



Condrieu



A Condrieu of remarkable purity, born from traditional winemaking in which every step—hand harvesting, gentle pressing, barrel fermentations with bâtonnage—is designed to reveal the nobility of Viognier.

A great white wine that is both generous and harmonious, perfect served well chilled as an aperitif or paired with foie gras, chicken with morels, white meats, or Rigotte de Condrieu cheese. Enjoyable in its youth, it can also evolve gracefully in the cellar for up to ten years.

Varietal	100% Viognier
Soils	Granitic bedrock with gravel and small stones
Robe	Yellow with golden hue
Nose	Great purity combining floral notes, ripe apricot and a distinct mineral dimension
Palate	Lush and expressive, with remarkable breadth and a silky texture, revealing notes of flowers and peach
Service	T° 10°C
Ageing Potential	10 years
Alcohol	13° Alc by Vol

A great white wine that is generous and fruit-driven, excellent with white meats, poultry, freshwater fish, foie gras, or cheese.

