

GABRIEL MEFFRE

Condrieu

2017

"Pale gold with a brilliant yellow tint. Generous and open bouquet of field flowers, violets and white-flesh fruits. Supple yet heady and unctuous with an overall freshness and persistent length."

Vintage

The Condrieu appellation lies in the northern-most region of the Rhône Valley, between the appellations of Côte Rôtie to the north and St Joseph to the south. Birthplace of the rare viognier grape, Condrieu produces some of the most distinctive and elegant examples of this most aromatic of grapes. A miniscule AOP of only 200 ha (500acres), the vineyards are located on very steep granite-based hillside terraces on the right bank of the Rhône River. Torturous slopes, all hand-worked vineyards producing very concentrated and ethereal wines.

Grape varieties

100% Viognier

Terroir

The vineyards are located in the southern sector of the appellation. They are at more than 300 m in altitude, with a south/south-eastern exposure. The soils are a combination of migmatite, granite and gneiss conferring exhuberant aromas and strong mineral qualities to the Viognier grapes.

Winemaking

Grapes are entirely hand-harvested and placed in small 10 to 20kg crates. On their arrival at the winery, they are immediately placed in a pneumatic press to extract only the first juice. The fermentation lasts for 10 to 20 days at controlled temperatures (max.18°C – 63°F).
The wine is then aged for 8 months with regular stirring.
Vegan wine.

Service & food pairing suggestions

Ravioli of langoustines or Scallops with cream and white wine
Best served at 12-14°C.