

Condrieu

2017

"“Another terrific effort, the 2017 Condrieu Laurus offers lots of caramelized citrus, brioche, spice, and mineral aromas and flavors. Rich, medium-bodied, and beautifully balanced on the palate, with impressive length.” Jeb Dunnuck – 12/12/2019"



AWARDS

92 pts Bettane & Desseauve 10/2021
93 pts Wine Enthusiast 07/2020
93 Pts Jeb Dunnuck 12/2019

Vintage

2017 is a great success in the Nothern Rhone Valley, in line of 2015, 2016. The Condrieu vineyard did not suffer from the high heat and lack of rain. The slightly earlier harvest gave superb aromatic concentrations berries. The
harvest is a little smaller in quantity but the quality is good.

Grape varieties

100% Viognier

Terroir

The vineyards are located in the commune of Malleval 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

Manual harvest between the 7th and 15th of September. After a short cold-soak, the alcoholic fermentation took place in vats followed by the malolactic fermentation in 275-litre oak Laurus barrels. 16 months elevage on fine lees, with a regular stirring during the first 6 months.
Bottled on 20th June 2019: 2.590 75cl bottles, 133 magnums and 8 jeroboams produced.
Vegan wine.

Service & food pairing suggestions

Ravioli of langoustines – Scallops with cream and white wines
Best served at 12-14°C
Optimum maturity: 2019 – 2026