

Condrieu

2022

"Deep golden yellow with copper highlights. Intense, fragrant nose of white flowers, apricot and a hint of William pear. Dense and silky on the palate, with notes of golden apple, apricot pit and pear jam. The maturing gives it an extra touch of complexity and a long, very tasty finish."



AWARDS

92-94pts Jeb Dunnuck 03/2024

Vintage

A 2022 vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical vintage, ended up producing wines with a solid structure and lovely deep fruit.

Grape varieties

100% Viognier

Terroir

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

Winemaking

Manual harvest took place between September 1st and 15th 2022.
Start of alcoholic fermentation in vats after cold static settling.Then end of fermentation and malolactic fermentation in 275-litre Laurus oak barrels.
Ageing 20 months on fine lees with stirring during the first 6 months.
Bottled on July 24th, 2024.
Production: 4,360 bottles.

Service & food pairing suggestions

A delight to enjoy on its own, simply accompanied by a handful of nuts (almonds, pistachios, hazelnuts). With dishes, opt for slightly spicy or even exotic dishes: sweet and sour pork, tandoori, tofu Pad Thai or vegetarian Nasi Goreng
Best served at 12-14°C
Optimum maturity: 2026 – 2033