

Condrieu

2023

"Deep golden yellow colour. Nose with aromas of white fruit and Williams pear. Delicate and powerful on the palate, combined with a beautiful structure with notes of buttered toast and white fruit. The maturing process gives it an extra touch of complexity and a long, very indulgent finish. (Tasting December 2025)"



AWARDS

92pts Jeb Dunnuck 05/2025
88-90 pts Vinous 11/2024

Vintage

In the Northern Rhône Valley, this 2023 vintage stands out for its remarkable balance, natural freshness and fine expression of terroirs. After a wet spring favourable to the vines, the summer was warm but not excessively so, with cool nights at the end of the season, ideal for preserving acidity and refining ripeness. As a result, the reds are showing great aromatic finesse, while the whites are revealing freshness combined with an elegant mineral structure. All in all, the 2023 vintage is proving to be a high-quality, charming vintage in the northern Rhône Valley.

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 late August and mid-September..
Start of alcoholic fermentation in vats after cold static settling.Then end of fermentation and malolactic fermentation in 275-litre Laurus oak barrels.
Ageing for 18 to 20 months on fine lees with stirring during the first months.
Bottled on May 27th, 2025.

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 monkfish in beurre blanc sauce, scrambled eggs with truffles, or a classic porcini mushroom risotto.
Best served at 12-14°C
Optimum maturity: 2026 – 2035