

Condrieu

2012

"Clear and glossy straw colour. Very expressive nose that includes the aromas of white flowers (acacia), apricot jam and notes of vanilla. Slightly salty and creamy to the palate. Pleasant mineral tension from the granitic soils, and intense long-lasting aromas (Feb. 2014)."



AWARDS

94 Pts Wine Spectator
89 pts Wine Advocate
92 pts Vinous
14,5/20 Bettane & Desseauve
***** Rod Phillips (CA)

Vintage

Winter was cold and dry. The water shortage was solved thanks to spring rains. Vigilance was at its peak throughout the vineyard in April and May due to significant variations in temperature and rainfall. August was marked by intense heat. The end of August and September brought a drop in temperature caused by the Mistral and rain. Harvest began on the 17th September, with low yield and excellent quality.

Grape varieties

100% Viognier

Terroir

Plots located in the commune of Malleval (in the Loire), at more than 300 m of altitude, with a south/south-eastern aspect. Soils are a combination of migmatite, granite and gneiss conferring fruity aromas and strong mineral qualities to these Viognier grapes.

Winemaking

Manual harvest. After cold fermentation process, alcoholic fermentation in vats followed by malolactic fermentation in 275-litre oak Laurus barrels. 12 months elevage on fine lees, with stirring of lees during the first 5 weeks.
Production: 3,600 bottles
Bottled on: 4/11/2013

Service & food pairing suggestions

Semi-cooked foie gras
Capon with figs
Rigote (goat's cheese)
Roasted pineapple flambé, with vanilla
Servir à 12-14°C
Optimum maturity: 2013-2020

Maison Gabriel Meffre - 2 route des Princes d'Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.