

Condrieu

2013

"Clear and glossy straw colour. Very expressive nose that includes the aromas of rose jam and Cantaloup melon. Nice balance between acidity (Yuzu, grapefruit) and spice (white pepper). Persistent finish. (Oct. 2015)."



AWARDS

92 pts Wine Spectator
15,5/20 Bettane & Desseauve

Vintage

After a very cold winter and late spring, the flowering process ended in mid-June. The summer was without extreme weather fluctuations and with plentiful subsoil water supplies, enabling the ripening process to be completed in the best of conditions.Harvest began exceptionally late, around the 20th of September.

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. 15 months elevage on fine lees, with stirring of lees during the first 5 weeks.
Production: 1,835 bottles
Bottled on: 3/6/2015

Service & food pairing suggestions

Chicken Suprême with saffron cream sauce
Monkfish with lemony and spicy cream sauce
Servir à 12-14°C
Optimum maturity: 2015-2025

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.