

Condrieu

2014

"“Fun and flattering, with plantain, mango, papaya and green fig notes all layered seamlessly, backed by light fennel and verbena threads on the creamy finish. Exotically delicious.” Wine Spectator. Issue: May 31, 2017."



AWARDS

92 pts Wine Advocate
92 Pts Wine Spectator

Vintage

A healthy flowering and fruit set in the Spring was followed by particularly damp and rainy July. Then a very sunny and windy month of August accelerated the ripening process and resulted in healthy, fully mature grapes with lively acidity. A great vintage, especially for whites that offered excellent yields, beautiful aromatic balance and minerality for a very elegant set.
Harvest began on 20th september 2014.

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. 14 months elevage on fine lees, with stirring of lees during the first 6 weeks.
Production: 2,954 bottles
Bottled on: 26th May 2016

Service & food pairing suggestions

Scallops with mandarin cream – Crayfish risotto and parmesan
Serve at 12-14°C
Optimum maturity: 2016 – 2022