

Condrieu

2015

"“Rich, unctuous and fleshy, with tons of pineapple, peach liqueur and hints of orange blossom, the 2015 Condrieu Laurus is medium to full-bodied, rounded, layered and decadent on the palate…it has a supple, ripe, layered style…” 95 pts, Wine Advocate – Robert Parker, 30 Decembre 2016"



AWARDS

94 Pts Wine Spectator
93 Pts Jeb Dunnuck
95 pts Wine Advocate
15/20 Bettane & Desseauve
93 Pts Vinous

Vintage

After a very warm summer period, welcome rains arrived mid-August, followed again by glorious sunny weather. A beneficial wind then helped to accelerate the ripening process. This allowed the grapes to be harvested under ideal conditions, with perfectly ripe healthy fruit. Thanks to this, 2015 is one of the great vintages of the last ten years.
With its rich and full-bodied profile, this Condrieu is one of the stars of the northern Rhône.
Harvest began on the7th September 2015.

Grape varieties

100% Viognier

Terroir

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

Winemaking

Manual harvest. After a short cold-soak, the alcoholic fermentation took place in vats followed by the malolactic fermentation in 275-litre oak Laurus barrels. 15 months elevage on fine lees, with a regular stirring of lees during the first 6 months.
Production: 3,000 bottles and 250 magnums
Bottled on: 11th May 2017

Service & food pairing suggestions

Serve at 12-14°C
Optimum maturity: 2017 – 2022
ABV: 14,5%
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