

Condrieu

2018

"“The 2018 Condrieu Laurus is a beauty. Loaded with notions of white currants, apricot, flowery incense, and honeysuckle notes, it’s rich and mouthfilling on the palate, yet stays balanced, lively, and clean. It competes with the top wines in the appellation.” Jeb Dunnuck, December 2019"



AWARDS

94 Pts Jeb Dunnuck
16,5/20 Jancis Robinson

Vintage

The 2018 vintage was atypical in many ways. This vintage required a constant presence, from the vineyards to the cellar. After a mild Winter, a wet and rainy Spring gave way to a beautiful Summer, favoring a steady ripening of the grapes. September ushered in an Indian Summer that proved to be ideal for the harvest, with cool nights and warm & sunny days. The harvest lasted for a total of 8 weeks, under ideal weather conditions.
The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

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 between the 3rd and 10th of September. After a short cold-soak, the alcoholic fermentation took place in vats followed by the malolactic fermentation in 275-litre oak Laurus barrels. 18 months elevage on fine lees, with a regular stirring during the first 6 months.
Bottled on 7th May 2020.
5008 bottles, 196 magnums and 8 jeroboams produced.
Vegan Friendly.

Service & food pairing suggestions

Creamy vegetable risotto
Crayfish with curry
Best served at 12-14°C
Optimum maturity: 2021 – 2029

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