

Condrieu

2019

"“I loved the 2019 Condrieu Laurus. A rich, textured Condrieu, but also balanced and fresh, a pleasure to drink. We find in this splendor, beautifully textured, a lot of honeydew melon, peach and apricot as well as some notes of spices and flowers.“ – Jeb Dunnuck, November 2020"



AWARDS

92 pts Jeb Dunnuck
90 pts Wine Advocate
*****(*)** John Livingstone Learmonth

Vintage

In the Northern Rhone Valley, the vintage is of exceptionnally high quality, showing both richness and freshness. Following a rather warm start to the spring, temperatures dropped and remained below seasonal averages until the beginning of summer. The vines then faced high temperatures in July and August. Thankfully, rain arrived at the beginning of the harvest, ensuring both quantity and quality for all of our appellations.

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 September 17 and 25, 2019.
Start of alcoholic fermentation in vats after cold static settling.Then end of fermentation and malolactic fermentation in 275-litre Laurus oak barrels.
Aging 15 months on fine lees with stirring during the first 6 months.
Bottled on July 28, 2021.
Production: 3,333 bottles.
Vegan wine.

Service & food pairing suggestions

Pan-fried scallops, saffron sauce
Bresse chicken with morels
To be enjoyed between 12 and 14°C.
Optimum maturity: 2022 – 2026