

Condrieu

2020

"Particularly full-bodied! Generous, highly flavourful nose with aromas of vanilla essence and hints of dried apricot and honeysuckle. Very velvety and delicate on the palate, with a touch of minerality on the finish. Tasted on 2 August 2022."



AWARDS

94pts Jeb Dunnuck 03/2024
92 Pts Wine Enthusiast 12/2023
92 Pts Decanter 03/2023
15/20 Jancis Robinson 11/2021

Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a generous summer sunshine without excessive heat. These ideal climatic conditons resulted in very healthy grapes and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the duration of the harvest ! (8 weeks)

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 took place between September 3rd and 9th 2020.
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 May 24th, 2022.
Production: 3,528 bottles.
Vegan wine.

Service & food pairing suggestions

Aperitif and dried fruit
Crayfish in cream sauce
Small spelt risotto
Best served at 12-14°C
Optimum maturity: 2024 – 2031