

Condrieu

2011

"Brilliant golden robe. Intense nose of exotic fruits (mango, passion fruit) together with butter notes. Smooth and elegant palate with a pleasant mineral tension from the granitic soils. (Feb. 2014)."



Vintage

The early growth of plants due to the mild winter and warm spring dwindled during June, owing to cool and wet conditions. The high temperatures in August and September then enabled the grapes to mature satisfactorily. Grapes were healthy and of good quality. Harvest started on the 11th of September.

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 settling, alcoholic fermentation in vats followed by malolactic fermentation in 275-litre oak Laurus barrels. 9 months elevage on fine lees, with stirring of lees during the first 5 weeks.
Production: 3,000 bottles
Bottled on: 11/7/2012

Service & food pairing suggestions

Scallop shells
Poularde with morels
Rigote (goat's cheese)
Semi-cooked foie gras
Best served at 12-14°C
Optimum maturity: 2012-2018