

Condrieu

2021

"Honeyed orange, crushed pineapple, and white flowers, as well as some spicy notes, all emerge from the 2021 Condrieu Laurus, a lively, medium-bodied Condrieu that has nicely integrated acidity, some classic Condrieu richness and depth, and a good finish. (Jeb Dunnuck – March 2024)"



AWARDS

91pts Jeb Dunnuck 03/2024
90pts Wine Enthusiast 10/2024
**** Drink Rhône 10/2022

Vintage

The year 2021 brought its share of climatic events: frost, rain – too much or too little – and moderate sunshine. An eventful vintage that delivered some pleasant surprises, with a smaller-than-expected drop in volumes, good balance and well-controlled degrees. The wines are easy-drinking, with beautiful fruit notes, a deep color and smooth tannins.

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 late August and mid-September..
Start of alcoholic fermentation in vats after cold static settling.Then end of fermentation and malolactic fermentation in 275-litre Laurus oak barrels.
Ageing for 18 to 20 months on fine lees with stirring during the first months.
Bottled on May 25th, 2023.

Service & food pairing suggestions

A delight to enjoy on its own, simply accompanied by a handful of nuts (almonds, pistachios, hazelnuts). With dishes, opt for slightly spicy or even exotic dishes: Tagine with prunes, grouper with lime and garlic, duck in orange sauce or vegetarian fried rice.
Best served at 12-14°C
Optimum maturity: 2025 – 2031

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