



## Condrieu

2022

"Deep golden yellow with copper highlights. Intense, fragrant nose of white flowers, apricot and a hint of William pear. Dense and silky on the palate, with notes of golden apple, apricot pit and pear jam. The maturing gives it an extra touch of complexity and a long, very tasty finish."



### Vintage

A 2022 vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical vintage, ended up producing wines with a solid structure and lovely deep fruit.

### 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 exuberant aromas and strong mineral qualities to the Viognier grapes.

### Winemaking

Manual harvest took place between September 1st and 15th 2022.

Start of alcoholic fermentation in vats after cold static settling. Then end of fermentation and malolactic fermentation in 275-litre Laurus oak barrels.

Ageing 20 months on fine lees with stirring during the first 6 months.

Bottled on July 24th, 2024.

Production: 4,360 bottles.

### 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: sweet and sour pork, tandoori, tofu Pad Thai or vegetarian Nasi Goreng

Best served at 12-14°C

Optimum maturity: 2026 - 2033

## AWARDS

**92-94pts** Jeb Dunnuck 03/2024