



## 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."



### 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 conditions 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 exuberant 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

### AWARDS

**94pts** Jeb Dunnuck 03/2024

**92 Pts** Wine Enthusiast 12/2023

**92 Pts** Decanter 03/2023

**15/20** Jancis Robinson 11/2021