







Terroir

The vineyard of Condrieu is situated on the right boarder of the Rhone river, on granitic soils. The vines are implanted on terraces settled on abrupt mountainsides, overhanging the river. This situation make the vine benefit from a microclimate, partially exposed to the wind, partially protected from it.

Vinification

The vinification is done at low temperature, partially in barrels, stirring of the lees in. This action gives the wine all its colour, roundness and personality.

Maturing

The maturing is done in tank. The bottling is early made to keep the presence of the aromas.

Blending:

This Condrieu is produced from just one vine variety: Viognier which brings softness, finesse and richness of the aromas.

Tasting notes

Tasting reveals a beautiful pale golden wine which presents a strong nose of white flowers, violets and apricot aromas. The mouth offers a good freshness, an aromatic strength discovered previously as well as roundness and balance.

Its good persistence and its finesse make this Condrieu our Preference.

Bottle 75cl	Case of 6 bottles		Palette Europe					
Burgundy Domain	Weight Kg	Dim (cm) Lxwxh	Nb of Bottles	Nb of Cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) Lxwxh
	8.70	25.5x17.2x30.8	630	105	5	21	914	120x80x165