



## Condrieu 2017

### ► Soil type

Sand and granite. Traditional cultivation on steep terraced slopes.

### ► Grape variety

100% Viognier.

### ► Average age of vines

30 years.

### ► Winemaking

Alcoholic fermentation at a low temperature in new barrels (1/3) and in stainless steel tanks (2/3). 100% Malolactic.

### ► Ageing

100% in New oak

### ► Average yield

39 Hl / hectare.

### ► Average annual production

Around 120.000 bottles.

### ► Tasting

#### ► Eye

Brilliant clear golden yellow.

#### ► Nose

Intensely flowery (violets), and fruity (apricot, peaches and citrus).

#### ► Palate

Fresh and round. Rich, unctuous and full bodied.

#### ► Overall

Harmonious with light acidity and round fleshy fruits. Delicate and elegant.

### ► Vintages 2017

### ► Consumption

A boire

### ► Serving temperature

12°C to 13°C.

### ► Ageing potential

3 to 5 years

### ► Food and wine matching

Aperitif, foie gras or scrambled eggs and truffles, delicate fish.

