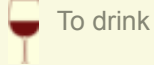




Condrieu - "La Doriane" 2003

Consumption



Soil type

Vineyards on very steep terraces.

"Côte Chatillon" CONDRIEU

Shale, silicone limestone 1 ha

"Colombier" ST MICHEL SUR RHÔNE

Granite, sand.

"Coteau de Chéry" CONDRIEU. 0.5 ha

Grape variety

100% Viognier

Average age of vines

35 years

Winemaking

A wine made and matured exclusively in new oak barrels for 9 months. 100% malolactic fermentation.

Maturation

New oak only

Average yield

15 HI / hectare.

Tasting

* Eye: Brilliant clear pale golden yellow.

* Nose: White flowers, apricot, white peaches. Intensely powerful and elegant aromas.

* Palate: Freshness, round, rich and full-bodied. Fully expressive of the terroir. Great finesse and freshness.

* Overall: A pleasant light acidity is well balanced with round fleshy fruitiness.

Serving temperature

12°C to 13°C

Ageing potential

5 to 7 years.

Food and wine matching

Aperitif, foie gras or scrambled egg and truffles. Delicate fish.

