



Condrieu 2003

Consumption



To drink/to keep

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.

Maturation

100% in New oak.

Average yield

12 HI / hectare.

Average annual production

80,000 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.

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.

