



Condrieu 2005

Vintage 2005

91 - E.GUIGAL Condrieu 2005 _ \$50 Concentrated, almost muscular, but stays bright, with lots of almond, anise, peach and mineral flavors that pump through the finish. Drink now through 2008. 1.500 cases made. _ J.M. Wine Spectator

Consumption



To drink

Soil type

Sand and granite. Traditional cultivation on steep terraced slopes.

Grape variety

100% Viognier

Average age of vines

25 years.

Winemaking

1/3 new barrels, 2/3 stainless steel tanks.

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

Maturation

100% in New oak

Average yield

37 Hl/ha

Average annual production

150.000 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

Can be laid down for approximately 3 years

Food and wine matching

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

