



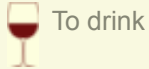
## CONDRIEU 2006

### Vintage 2006

“This wine possesses a penetrating fragrance of flowers, white peaches, apricot and honey. Medium bodied with a decent acidity, and copious quantities of fresh, lively fruity, this vintage is delicate, elegant and delicious drinking over the next 3-4 years. Perfect as an aperitif, this wine is the ideal matching with delicate Asian food.”

by K. STEVENS M.W.

### Consumption



To drink

### 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

37 HI / hectare.

### 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

3-5 years

### Food and wine matching

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

