

CONDRIEU

RHÔNE VALLEY · 100% VIOGNIER · WHITE



Made exclusively from Viognier, Condrieu offers a full-bodied, aromatic white of great finesse. Its characteristic scents of apricot, peach, white flowers and violet are sometimes joined by honeyed and spiced notes. The palate is generous and silky, balanced by a freshness that lends elegance and length.

Grape variety

100% Viognier

Serving temperature

12°C

Harvest

Hand-harvested

Colour

Golden yellow, bright with gold highlights.

Cellaring potential

Up to 5 years

Nose, Palate

Apricot, white peach, violet

Ageing

12 months, 40% in oak barrels & 60% in tank

Food pairing

Roast lobster, Curried langoustines, Refined Asian cuisine.

