



Condrieu Les Grandes Chaillées 2023

	75 cl
	8 à 10
	14 % Vol.
	1 à 10 ans
	Viognier
	10 Mois
	2023

This Condrieu comes from eight plots located on superb terroirs in Chavanay, Saint Michel sur Rhône, Condrieu and Vérin.

The chaillées are terraces maintained by dry stone walls.

Grape variety : Viognier

Light straw yellow color with a golden hue, brilliant.

Very fragrant and flattering nose with hints of acacia, honey and toast.

In the mouth it is a taut, straight and mineral wine with a long finish.

Terroir : Granitic (Arzel)

Vinification : destemming, then skin maceration for 9 hours. Malo-lactic fermentation on lees in oak barrels and half-muids. Battonage sparingly.

Aging : 10 months in 75% of recent barrels and 25% of new French oak half-muids. (without racking).

Serving temperature: 8 to 10 ° C

Keep: from 1 to 5 years on primary aromas. Otherwise wait 10 years to obtain the tertiary aromas.

Food and wine pairing : Hot goat cheese, pan-fried foie gras, smoked salmon, baby mullet, veal rice with citrus juice and steamed baby carrots, grilled lobster, asparagus sprinkles, curry monkfish, grilled turbot hollandaise sauce, spring vegetable risotto...