



Condrieu Chanson 2022

| | |
|---|----------|
|  | 75 cl |
|  | 6 à 10°C |
|  | 13.5 |
|  | 10 ans |
|  | Viognier |
|  | 18 mois |
|  | 2022 |

This cuvée located in the heart of the Condrieu appellation comes only from the place called "Chanson". This plot selection comes from a steep and arid hillside of muscovite granite, giving it a nice minerality.

Light straw yellow color with a golden hue, brilliant.

First racy and buttery nose, then pear, apricot, toast, violet.

The mouth shows a very nice tension thanks to the minerality of the terroir.

Terroir : Muscovite granite (Arzel), Song (2.5 hectares).

Vinification : destemming, skin maceration, cold settling. Alcoholic fermentation in barrels at 16-18 °. Malo-lactic fermentation on fine lees in oak barrels. Batton once every 6 weeks for natural self protection.

Aging: 18 months in half-oak barrels of the Allier forest. (local cooperage: Valaurine).

Serving temperature: 6 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...