



CONDRIEU 2021

ABOUT THE VINTAGE

A vintage of all extremes! The spring frost hit by surprise, even on sheltered hillsides, and was followed by a cool, rainy vegetative season. In August, some very strong heat allowed to catch up on the delay in maturity and the harvest began at the end of September. The wines are «typical» of a fresh vintage: not very rich in alcohol, aromatic, crunchy and delicate on the palate. Their perfect balance will make them great wines to be aged.

APPELLATION & TERROIR

The Condrieu appellation is planted on 200 hectares with a single grape variety since Roman times: Viognier. Condrieu from the Domaine grows on a steep granite terrace of 1 hectare located on a plot of land called "Le Tinal". The vineyard faces east, the altitude and exposure of this plot give it a fresh and floral character.

HARVEST & VINIFICATION

Manual harvest using only small baskets. Direct pressing and cold settling for a full 24 hours. The must ages in one and two-wine barrels and in stainless steel tanks. Malolactic fermentation begins naturally in the fall or spring depending on the vintage. The wines are aged on lees for 10 to 12 months in order to keep their freshness and gain in complexity.



JAMES SUCKLING 93pts

Vintage 2021

JEB DUNNUCK 91pts

Vintage 2020

JANCIS ROBINSON 15,5/20

Vintage 2019

WINE ADVOCATE 92pts

Vintage 2017

WINE ENTHUSIAST 93pts

Vintage 2016 / 2018

