



AOP Condrieu

« Fleurs d'Automne »

Generous and fresh.

In autumn, the sun kissed Viognier grapes, full of noble rot, are carefully sorted in view of producing a late harvest Condrieu.

Terroir

Surface area: 0.5 hectare.

Districts: Chavanay, Malleval (Loire).

Grape varieties: 100 % Viognier.

Soils: Fine sand composed of detrital granite.

Yield: 10 hl/ha.

The granite terraces of the parcels of Côte Bellay and Boissey facing directly south offer a terroir producing rich Viognier grapes with noble rot (Botrytis). Ideal autumn conditions favor the development of noble rot: variations in temperature between the day and the night-time, morning fog due to the close proximity of the Rhone and afternoon sunshine.

Winemaking

Four handpicked harvests, sorting of the botrytized grapes.

Alcoholic fermentation in barrels at a controlled temperature of 15-18°C.

The botrytized grapes are harvested on a regular basis, every fortnight from October through to December. Part of the healthy grapes are used in make this late harvest in view of conserving the typical characteristics of the Viognier grape variety. As a result, a subtle mix of botrytized aromas are combined with the fruity and floral aromas

of Viognier. The over ripening of the grapes produces acidity balancing out their strong concentration in sugar.

Maturing

6 months in fine oak from Allier and Nevers.

5 % new oak barrels.

200 g/l of residual sugar.

The lees are preserved during the maturing phase. They are suspended by regular stirring, thereby refining the fleshy and unctuous characteristics of the Viognier from this terroir.

These wines are marketed by

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