



## AOP Condrieu

### « L'Octroi »

***Fruity, elegant and mineral.***

*This wine is elaborated from a selection of parcels planted a dozen years ago, on the rocky and mineral slopes of the Malleval Gorges.*

### Terroir

**Surface area: 1 ha**

**District: Malleval**

**Grape variety: 100 % Viognier**

**Soils: fine sand made up of detrital granite facing directly south**

**Yield: 30 hl/ha**

Following the plantation of the vines, the soil was ploughed including with a winch in certain areas. As a result, the roots make their way down to the heart of the terroir and benefit from its mineral characteristics.

### Winemaking

**Handpicked harvest of well-ripened grapes.**

**Alcoholic fermentation in barrels, controlled temperature between 15 and 18°C.**

**Malo-lactic fermentation in barrels.**

Viognier produces rich and aromatic wines. This product is fermented in barrels thereby offering just the right oxygenation to highlight its aromas, all the while avoiding heaviness. The mineral characteristics of the terroir come to the fore, bringing out a sensation of freshness.

### Maturing

**7 to 8 months in fine grain oak barrels (Allier and Nevers).**

**5 % at the most in new oak.**

**Stirring on lees once a week.**

The wines are matured and stirred on lees during the entire maturing period in view of preserving their mineral notes, all the while enriching their structure on the palate. As a result, the Viognier grape variety fully expresses its tropical fruit and flower aromas: litchis, white peaches and violets.

These wines are marketed by

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