

Condrieu - White - 2022

La Butte d'Or



Soil type

Condrieu La "Butte d'Or" cuvee is coming from slopes facing South-Est.



Grape variety

VIOGNIER (14% alc./vol)



Winemaking & ageing

Fermented and ageing on lees during 10 months, with only 10% of new barrels.



Tasting

Pale gold color, beautiful exotic nose, lightly apricot style. It exhibits an intense and pure expression of apricot-orange marmalade, some body and flesh but with a certain balance still. We do respect the fruit expression and finesse in using only a limited quantity of new oak, together with older barrels. Filtration is very light.



Advices

Being an exceptionnal gastronomy white wine, we advice to enjoy at 8-9°C.

Contains sulfites

