

La Grangette des Garrigues Condrieu - Blanc - 2023



Hillsides whose soils are covered with granite. Facing east, south-east, it offers an environment where Viognier expresses the best of its aromatic potential. Manual harvest of grapes at moderate maturity to maintain a white wine with intense aromas but balanced and fresh.

Grape varieties & Vintage

DOMAINE LA
GRANGETTE
SAINT JOSEPH

100% Viognier.

Winemaking and aging

Fermentation on lees at 15°C for 7 to 8 months in fine-grained oak barrels. 10% new barrels maximum.

Batonnage on lees once a week.

Tasting
Golden yellow color, complex nose of exotic fruits, slightly apricot. The palate

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reveals brioche notes which mingle with delicate aromas of white peach and apricot compote. We find the typicality of a racy Condrieu, with a long and refined finish.

Consumer advice
Between 1 and 5 years
on fish in sauce,
foie gras terrine, veal in cream, mushrooms, mild cheeses. Serving temperature:

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12°C

Contains sulphites

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