

E. GUIGAL

AOC Condrieu
White



TERROIR

The Doriane comes from five emblematic hillsides of Condrieu, all planted on steep terraces: Côte Chatillon, Chéry, Vernon, Colombier, and Volan. Each plot reveals a distinct personality: schist soils, siliceous-limestone, granites rich in iron oxides, or decomposing granitic sands, all conducive to the aromatic purity and tension of Viognier. This mosaic of terroirs, spread over three municipalities, gives birth to a wine of place, altitude, and expression, combining minerality, fullness, and floral precision.

WINEMAKING

The Doriane is the subject of extreme care, from pressing to aging.

AGEING

Fermentation and aging are carried out exclusively in new oak barrels for about 8 months, with complete malolactic fermentation. This approach reveals a texture of great richness, without ever weighing down the wine.

TASTING

The dress is a pale golden yellow, bright and limpid. The nose is intense and refined, carried by notes of white flowers, ripe apricot, white peach, and a hint of sweet spices. On the palate, the fresh attack gives way to a generous and fleshy texture, where the richness of Viognier is balanced by a subtle tension. The wine stretches out on an elegant, long finish, marked by fruit and a silky roundness, the signature of this exceptional cuvée. From today, La Doriane seduces with its aromatic intensity and velvety texture. But it is with time that it gains in complexity: up to 7 years of aging to fully express its potential.

FOOD PAIRINGS

The dress is a pale golden yellow, shiny and limpid. The nose is intense and refined, carried by notes of white flowers, ripe apricot, white peach and a hint of sweet spices. On the palate, the fresh attack gives way to a rich and fleshy texture, where the richness of Viognier is balanced by a subtle tension. The wine stretches out on an elegant, long finish, marked by fruit and a silky roundness, the signature of this exceptional cuvée.