



Condrieu Les Mandouls, blanc, 2024

AOC Condrieu, Vallée du Rhône, France

Colour: pale gold colour with silver hints.

Nose: Very intense with notes of exotic fruit: pineapple, litchee. Very fresh.

Palate: pure, very long, aromas of white peach and exotic fruits.

TERROIR

Granitic sub-soil with alluvial deposits on the surface. South to South-East exposure. The vines are situated on steep slopes which are organized in terraces (les Chalets) surrounded by low walls. Work is all manual.

WINEMAKING

After pressing, the must is cold-settled for 48 hours. Only the indigenous yeasts are used for the fermentation which occurs at a temperature between 17 and 21°C.

AGEING

The malolactic fermentation has not been achieved to give to the wines a maximum of aromatic freshness. The wine is aged for about 85% in stainless steel vats and the rest in big oak barrels (demi-muids) to achieve the purest fruit possible.

VARIETAL
Viognier 100%

13,5 % VOL.

