



**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE MOUTON PÈRE ET FILS

AOP Condrieu  
White



## PRESENTATION

Nestled in the heart of the Rhône Valley, Domaine Mouton Père et Fils is above all a story of family and tradition. For several generations, the Mouton family has cultivated their vines with the same high standards, driven by a desire to preserve a legacy patiently built by their elders. Here, the art of winemaking is not only learned from books, but also through the seasons, in direct contact with the soil, the vines, and the sometimes capricious climate of the Rhône.

The estate covers around twelve hectares, spread over the valley's typical hillsides, which are often worked by hand due to their steep slopes. This privileged geographical location, between the Rhône River, which tempers the temperatures, and the hills, which protect the vines from excessive winds, creates a microclimate conducive to slow and balanced ripening of the grapes. The soils, a mixture of granite, schist, and alluvial deposits, give the wines depth, freshness, and aromatic complexity.

True to its family spirit, the estate favors practices that respect living organisms, with particular attention paid to soil cultivation and yield control. Most of the grapes are harvested by hand in order to preserve their integrity and select the best bunches. In the cellar, the approach is measured: accompanying the wine rather than constraining it, allowing the terroir to express itself sincerely.

Always attentive to its environment, the estate does not hesitate to innovate when conditions require it. For example, during heat waves, the estate has chosen to harvest certain plots at night in order to preserve the freshness of the grapes. This initiative, which was uncommon in the region at the time, has since become an occasional practice, reflecting the estate's agility and expertise in dealing with climate challenges.

## VARIETAL

Viognier 100%

## LOCATION

The Condrieu "Côte Bonnette" from Mouton Père & Fils comes from an emblematic parcel located on the heights of the commune of Condrieu, on the right bank of the Rhône River. This historic hillside, with full southern exposure, overlooks the valley and benefits from generous sunshine as well as cool air currents rising from the river, encouraging slow and balanced ripening of the Viognier. The vines are planted on terraces along steep slopes, sometimes exceeding 35%, making any mechanized work impossible. The relatively high altitude, between 250 and 300 meters, gives the grapes a fine natural tension. The Côte Bonnette site offers a unique panorama between sky and Rhône, ideally suited to the production of great age-worthy white wines.

## TERROIR

The Côte Bonnette terroir is based on poor soils derived from muscovite granite, typical of the northern part of the appellation. These geological formations, rich in minerals and highly draining, naturally limit yields and concentrate aromas. The shallow soils force the roots to grow deep, bringing a true expression of the subsoil into the wine. The climate is continental, with marked temperature variations between day and night, enhancing the aromatic complexity of Viognier. This terroir gives the wines a strong mineral framework, finesse, and a freshness that is rare for the appellation, balancing the grape variety's natural richness.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## IN THE VINEYARD

Mouton Père & Fils practices environmentally friendly viticulture, focused on preserving natural balances and biodiversity. Work in the vineyard is carried out manually, with controlled grass cover and regular tilling to promote microbial life. No herbicides are used, and phytosanitary treatments are limited to what is strictly necessary, with a preference for natural products. The estate is committed to obtaining HVE (High Environmental Value) certification, reflecting its sustainable practices. The vineyard management seeks to combine agronomic rigor with common sense farming practices, respecting the living environment and the identity of the terroir.

## HARVEST

Harvesting is carried out exclusively by hand, as required by the steep topography of the vineyard. Grapes are picked into small crates to preserve the integrity of the clusters and are often harvested over several days to ensure optimal ripeness. Viognier is a demanding grape variety, sensitive to overripeness, so great care is taken in choosing the harvest date. Rigorous sorting is done in the vineyard and, if necessary, supplemented in the cellar. Harvesting generally takes place early in the morning to preserve the freshness of the berries. This meticulous attention from the very start allows the pure aromatic expression and tension that characterize Condrieu "Côte Bonnette" to be preserved.

## WINEMAKING

The grapes are pressed as whole clusters, slowly and gently, to extract fine juices with minimal solids. Settling is kept light to retain part of the lees, which are essential to the wine's structure. Fermentation takes place in French oak barrels, mostly previously used, in order to add aromatic complexity without dominating the Viognier profile. The estate favors gentle, low-intervention winemaking to respect the fruit.

## AGEING

Aging continues on fine lees for 10 to 12 months, with a few moderate bâtonnages at the beginning of the cycle. New oak is used sparingly (less than 15%) to support the body without masking freshness. At the end of aging, the wine is lightly filtered, without fining. Condrieu "Côte Bonnette" stands out for its balance between breadth, purity, and mineral tension—the hallmark of a great granite terroir.

## SERVING

Serve between 10 and 12°C.

## AGEING POTENTIAL

5 to 10 years

## TASTING

This Condrieu reveals an intense and precise nose, combining aromas of white peach, fresh apricot, vine blossom, and a delicate hint of almond. The palate is broad and creamy, marked by the natural richness of Viognier, perfectly balanced by a mineral tension derived from the granite soils. Discreet barrel aging brings complexity and depth without masking the brilliance of the fruit. The finish is long and saline, with lingering floral and lightly spicy notes. A harmonious wine, both sun-kissed and elegant, equally suited to gastronomic tasting or blind tasting by discerning enthusiasts.

## TASTE PROFILE

Vins blancs ronds

## FOOD PAIRINGS

A wine of balance and refinement, Condrieu "Côte Bonnette" pairs beautifully with subtle dishes that highlight its velvety texture, aromatic richness, and mineral freshness. It is a perfect match for roasted monkfish with saffron and celery mousseline, extending the dish's delicate iodized notes with elegance. With veal blanquette and chanterelles, it underscores the finesse of the creamy flavors while adding liveliness. On the sweet side, it pairs delicately with peaches poached in verbena syrup, echoing its aromas of yellow fruit and white flowers. A true gastronomic wine, ideal for seasonal, precise, and generous cuisine.

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## CLASSIC FOOD AND WINE PAIRINGS

Desserts, Fish, White meat, Poultry

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