

## E. GUIGAL

### AOC Condrieu White



#### TERROIR

On the steep slopes of Condrieu, Viognier vines flourish on steep terraces carved into the granite arenas, typical of the appellation. This light and filtering soil, combined with an ideal exposure, promotes slow and progressive ripening, ensuring a perfect balance between aromatic richness and freshness.

#### HARVEST

The grapes are harvested by hand, with a rigorous sorting process to preserve the integrity of the fruit.

#### WINEMAKING

Alcoholic fermentation takes place at low temperature to capture all the aromatic finesse of Viognier.

#### AGEING

It takes place partly in new barrels (1/3) and stainless steel tanks (2/3), just like the 8-month aging process. The malolactic fermentation, carried out 100%, brings roundness and smoothness. This double aging in wood/stainless steel allows to balance richness and freshness, revealing all the complexity of the vintage without masking its purity.

#### TASTING

This Condrieu opens with a golden, clear, and shiny robe. The nose, of remarkable intensity, reveals floral aromas of violet, mixed with gourmet notes of apricot, white peach, and citrus fruits. On the palate, the attack is ample, combining freshness and opulence. The texture, rich and silky, offers a beautiful balance between roundness and liveliness. To be enjoyed now for its freshness and aromatic richness, this Condrieu can also evolve gracefully for 3 to 5 years. It will then gain in complexity, developing honeyed notes and an even silkier texture, while retaining the elegance of Viognier.

#### FOOD PAIRINGS

This expressive Condrieu finds its full dimension on refined and original pairings. It pairs wonderfully with a prawn risotto, a subtly spiced monkfish curry, or creamy blue cheeses. For a sweet touch, dare to try a thin apricot tart.