



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 "Côte Chatillon" cuvée comes from an iconic hillside in the Condrieu appellation, located in the commune of the same name on the right bank of the Rhône. This south-east facing terraced plot enjoys generous sunshine throughout the day and cool nights due to its altitude. Planted on steep slopes, the vines overlook the river and benefit from natural ventilation that promotes healthy ripening of the grapes. The Côte Chatillon site is one of the most sought-after in the appellation for its quality, renowned for producing deep, structured wines with great aromatic precision. Its hillside location, between 250 and 300 meters above sea level, gives the wine a unique freshness that contrasts with the natural richness of Viognier.

TERROIR

The Côte Chatillon terroir rests on very old, poor, and highly drained granite soils. This mineral substrate forces the vines to root deeply, naturally limiting yields and promoting a beautiful concentration of berries. The thin layer of topsoil, mixed with fragments of decomposed granite, gives the Viognier a pure, tense expression with a marked minerality. The continental climate with its wide temperature variations accentuates the wine's aromatic complexity: ripe fruit, white flowers, and sweet spices. This unique terroir, exposed to both sunshine and regular winds, produces wines that are full-bodied, precise, and balanced, capable of aging beautifully in the bottle.

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

The grapes are harvested entirely by hand, as required by the steep slopes of the Côte Chatillon terraces. They are carefully sorted directly in the vineyard, then refined at the entrance to the winery. The harvest is carried out in small crates in the early hours of the day to preserve the freshness of the grapes. Viognier, an early-ripening grape variety that is sensitive to over-ripening, requires special attention: the estate sometimes makes several passes to harvest each bunch at ideal maturity. The care taken during harvesting preserves the aromatic intensity and balance of the wine, while avoiding any heaviness associated with excessive ripeness.

WINEMAKING

In the cellar, the grapes are slowly pressed as whole clusters to obtain a clear, precise juice. Settling is kept light in order to retain part of the fine lees. Fermentation takes place in French oak barrels, mostly one- to two-year-old casks, with a small proportion of new oak (around 15%) to provide structure without dominance. Indigenous yeasts are favored whenever conditions allow.

AGEING

Aging on fine lees lasts 10 to 12 months, with a few bâtonnages at the beginning of the cycle to enrich the texture. This measured approach allows the full finesse of Viognier to shine through, revealing a generous, silky palate supported by a saline tension. Condrieu "Côte Chatillon" offers a style that is both generous and precise, crafted for gastronomy as well as for aging.

SERVING

Serve between 10 and 12°C.

AGEING POTENTIAL

5 to 10 years

TASTING

This Condrieu reveals a pure and intense nose, marked by aromas of vineyard peach, fresh mango, white flowers, and a subtle touch of vanilla. On the palate, the attack is broad and creamy, with the velvety texture typical of Viognier, balanced by a well-integrated mineral tension. Careful barrel aging adds depth without masking the brightness of the fruit. The finish is long and elegant, with notes of sweet spices and a lovely salinity. This wine charms with its balance between aromatic generosity and structural freshness.

TASTE PROFILE

Vins blancs ronds

FOOD PAIRINGS

A generous and structured wine, Condrieu "Côte Chatillon" pairs perfectly with refined dishes featuring silky textures and delicate or lightly spiced flavors. It enhances a roasted veal chop with chanterelles, where its roundness complements the tenderness of the meat and the finesse of the mushrooms. It also pairs beautifully with a white fish gratin with leeks and turmeric—a simple yet elegant dish whose gentle spice highlights the aromatic richness of Viognier. In world cuisine, it matches delicately with a Thai shrimp curry in coconut milk, balancing the mild spices and the dish's richness. For dessert, it pairs wonderfully with vanilla-infused rice pudding with orange zest, offering a smooth and fragrant finale.

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CLASSIC FOOD AND WINE PAIRINGS

Desserts, Fish, White meat, Poultry

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