

Condrieu

« Héritage » 2020



TASTING NOTES :

At the core of the domain's expertise, this vintage wine once again conveys the finest of our soil.

Rich, charming, complex and much balanced, this wine will definitely seduce you.

WINE & FOOD MATCHES :

Salmon carpaccio, scallops with "foie gras", pork loin with curry sauce,
Delicate Asian food, goat cheese,...

Serving temperature : 12°C

TERROIR :

Selection of the best barrels and tanks of the Domain.

Vines 40 years old on average

VINIFICATION & MATURING :

Pneumatic pressing.

Alcoholic fermentation in temperature-controlled tanks.

Batonnage for barrels. Malolactic fermentation.

Ageing 12 months in oak barrels (50%) and stainless steel vats (50%).

REFERENCES:

Decanter: 95/100

Wine Advocate Parker: 94/100

Jancis Robinson: 16,5+/20