

Condrieu « Chéry » 2020



TASTING NOTES :

True aromatic bomb , this wonderful vintage makes one appreciate both its richness and complexity.

Its full and savoury taste in the mouth together with a beautiful mineral taste drives us to a lasting and generous final taste.

WINE & FOOD MATCHES :

Sweetbreads cooked with morels, grilled white fish with a risotto of green asparagus, veal chop à la Normande, japanese food, ...

Serving temperature : 12°C

TERROIR :

Decomposed granite soil on the slopes of the famous hillside of "Chéry."

Vines 30 years old on average. Grape: Viognier. Area: 0.8ha

VINIFICATION & MATURING :

Pneumatic pressing.

Alcoholic fermentation in temperature-controlled tanks.

Batonnage for barrels. Malolactic fermentation.

Ageing 12 months in oak barrels (40%) and stainless-steel vats (60%).

REFERENCES :

Wine Advocate Parker: 94