

Condrieu

« Les Ravines » 2020



TASTING NOTES :

From superb hillside terraces situated on the highest parts of the village of Condrieu, our cuvée « Les Ravines » is the result of an elegant assembly of 5 plots consisting of granite soil. Of its great aromatic purity, the wine reveals aromas of white-flesh fruits coupled with delicate floral notes. The lively and harmonious mouth-feel is characterized by a beautiful volume, a delicate and pure finish which truly reveals the minerality of its terroir.

WINE & FOOD MATCHES :

Asparagus with mousseline sauce, pike quenelles, poultry, lobster en bellevue, scallops, prawns with curry sauce, delicate asian dishes...

Serving temperature : 12°C

TERROIR :

Decomposed granite soil on the slopes of the " Roncharde ", " Côte Chatillon ", " La Caille ", " Vergelas " et " Corbéry".

Vines 20 years old on average. Grape: Viognier. Area: 3.4ha

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:

Decanter : 94/100

Jancis Robinson : 16/20

Wine Advocate Parker : 90/100