



## Terroir

- **Vineyards:** the Appellation extends over 7 communes and 3 French Departments: Rhône, Loire and Ardèche on the right bank of the Rhône.
- **Soil types:** the steep granite slopes of the riverbank make mechanisation impossible.
- **Climate:** moderate continental climate, dry and hot in summer, regular rainfall during the other three seasons.
- **Background:** in very early times it was from Condrieu that the famous watermen from "father to son" travelling between "Kingdom and Empire" were recruited. Later, the coopers settled in Condrieu and began to produce the standard barrels used for Côte-du-Rhône. In the 15th Century the wine from Condrieu was used as a libation at festivals and major occasions, being offered to the nobility and other notables. Even now, these discreet mellow wines reveal a treasure house of subtlety and scents. Condrieu was consecrated Local Appellation in 1940.

## Production

- **Area under cultivation\*:** 130 hectares, annual production: 4756 hl; basic yield: 37 hl/hectare.
- **Grape variety mix:** Exclusively Viognier.
- **Pruning:** one stem 8 eyes long (archet or arçon), a spur of 2 eyes maximum, simple guyot pruning.
- **Wine making:** the grapes are lightly crushed and pressed, natural alcohol content by volume 11% minimum. Maturation takes place in oak casks or stainless steel vats which are regularly racked to avoid a build up of must deposits. Bottling: the famous yellow glass "Condrieu flute" is gradually being replaced by standard bottles.

## Tasting and drinking

- **Appearance:** a pale gold colour with golden highlights.
- **Nose:** a powerful bouquet of field flowers, violets, irises and apricots.
- **Palate:** supple yet heady, unctuous with an overall freshness and good length.
- **At the table:** to be drunk chilled but not cold, equally attractive from the bottle or carafe, with all fish dishes or foie gras.
- **Laying down:** this wine should be kept at a constant cool temperature (10 to 12°C), it can be drunk young (1 to 3 years) or left to age. The 1990 "Late Harvest" is an exceptional vintage!
- **News:** the Appellation Condrieu has published a full map of its vineyards delimiting its perimeter and showing all the named hamlets which make up the wealth of this Côtes du Rhône cru.
- **Famous patron:** Stendhal.



## The words to express it

"There are no better lads that the watermen of the Rhône, with their open and fresh expressions like the white wine of Condrieu..."

Alphonse Daudet (1856)

\* Source: harvest statement 2006

