



Vin biologique, Certifié par ECOCERT

Condrieu "Verchery"

AOC : Condrieu

Terroir : The vineyards are situated in adjoining places called "Vernon" and "Chery", both are on the "Chery" hillside in the northern part of the *Condrieu* appellation. The biotite granite soils are very hot and filtering.

Surface area : 0.5 hectares.

Grape variety : 100% *Viognier* selected from the best vineplants.

Age of vines : 30 years.

Work on the vines : We tend and cultivate our vines in the most natural way possible. Most of the work is carried out manually as machinery can not be used on the very steep slopes and terraces. Our planting density is eight thousand vine stocks per hectare. In the winter, the land is left untouched and grass grows naturally. The vines are trained along wires following the contour-line, the space between the rows of vines is sloping. The vines are pruned using the single 'Guyot' method. The soils are farmed in the spring and the summer using an electric entrenching tool. Instead of using chemical fertilisers, we use manually-spread composted manure. The vines are treated moderately without using pesticides or synthetic chemicals. Our vine stocks come from our own selections of best vine plants. They are less productive and allow the grapes to develop more complex aromas than if a more modern grape was selected.

Winemaking : The grape harvest is done manually. The grapes are carefully chosen and picked by the harvesters. When the crop arrives at the wine cellar the grapes are pressed, then the must settles at a cold temperature. The majority of the fermentation process takes place in barrels and a small part in stainless steel tanks and always with natural yeasts. The malolactic fermentation takes place afterwards.

Ageing : 1 year in barrels or stainless steel tanks. Fined and lightly filtered before bottling.

Annual production : approximately 2 000 bottles a year.

Ageing potential : The wines can be drunk early on, during the year after bottling, to appreciate the fresh emerging aromas or can be kept for up to 10 years. Our preference is to drink the wine after 4 to 5 years.

Wine tasting : Our Condrieu wine reveals many aromas (apricot, peach, honey, hawthorn...), it is a fullbodied, fat wine, low in acids and is marked by a very attractive minerality.

Food and wine pairing : This wine can be served with shellfish, fresh water fish, saltwater fish (but not too salty) and poultry. It can also be savoured with a local goat's cheese from the village of "Condrieu" called *rigotte* and with fresh asparagus drizzled with olive oil.