



AOC St-Joseph - Condrieu



## Condrieu *Rouelle-Midi* White

Harvested by hand.

Separation during the pressing (whole grape bunches without destemming) of the free-run juice and press juice.

Stirring is done on the delicate lees.

30% of the juice is aged in tank and 70% in oak barrels for about 7 to 9 months.

Varietal	Viognier 100%
Soils	Dark migmatite (biotite)
Robe	Pale gold
Nose	Very aromatic with peach, apricot and white floral aromas
Palate	Delicate and well balanced
Serve	T° 14°C
Potential aging	2 to 4 years
Yields	33 hl/ha
Alcohol	14°

This wine is excellent as an aperitif, with fish, foie gras, and goat cheese.