

CONDRIEU | LA COURSIÈRE |

"LA COURSIÈRE" TAKES ITS NAME FROM THE NARROW PATHS THAT WIND THROUGH THE VINEYARDS, LEADING TO THE SMALL CABINS PERCHED ON THE HILLSIDES OF CONDRIEU



Grape variety: **100% Viognier**
Vineyard location : **Mallevall**
Vine age: **25 years**
Soil: **Granitic arena soils**
Planting density / Yield: **9 000 vines/ha for approximately 44 hl/ha**
Harvest: **Hand-picked, with grape selection carried out in the vineyard**



Vinification: **Gentle whole-cluster pressing** followed by a strict cold settling **to preserve freshness and aromatic purity**. Alcoholic and malolactic fermentations take place **naturally in oak barrels**.
No bâtonnage is carried out in order **to preserve the wine's freshness and balance**.
Ageing: **10 months in oak barrels, mainly 500 L, that have held 2 to 5 wines**



Tasting notes: **Complex and highly expressive**, the nose reveals **exotic aromas of lychee, chamomile, honey and stone fruits (apricot and white peach)**.
The palate is **rich, generous and fresh**.
The finish is **long, vibrant** and beautifully balanced.

FOOD PAIRING: POULTRY IN CREAM SAUCE, VEAL SWEETBREADS WITH MORELS, LIGHTLY SPICED FISH AND APRICOT TART...