

CONDRIEU CLOS BOUCHER

Single Vineyard



DE LAS
Vignobles de la Vallée du Rhône

APPELLATION

CONDRIEU

VINEYARDS : 7 communes from three "départements": the Rhône, the Loire and the Ardèche, located on the right bank of the Rhône river.

SOILS : granite slopes rising above the river - the lie of the land is too steep to allow any mechanized picking.

CLIMATE : moderately continental, hot and dry in summer, regular rainfalls during the other seasons.

HISTORY : the vineyard has often been a victim of history and almost disappeared on several occasions, during the barbarian invasions, in the days of the "Grandes Compagnies" (in the 17th and 18th centuries) and, more recently, at the end of the 19th century, with the phylloxera infestation. Well before the modern period, the trading port of Condrieu and its river fleet carried the reputation of its wines far and wide.

SURFACE AREA UNDER PRODUCTION : 130 ha (321 acres) for an annual production of 4,700 hl (52,200 cases).

CHARACTERISTICS

This cuvée is the result of a plot selection. The grapes come exclusively from the "Clos Boucher" vineyards, which enjoys southern exposure, just like the famous Château Grillet, its closest neighbour. This wine is produced only in the very best years, and in quantities that are deliberately limited to 6,500/7,000 bottles (75 cl.) per year. Grape variety : Viognier 100%.

WINE MAKING

After pressing and racking, the must is entirely fermented in new oak casks.

MATURING

The wine is then left to age on its lees for nearly six months. It undergoes periodic stirring until the end of the ageing by rotation of the casks (oxoline system).

TASTING NOTES

Condrieu "Clos Boucher" is light gold in colour, with some deeper golden tinges. Its nose shows deep aromas that are reminiscent of exotic fruit and crystallised peach. This is a very concentrated wine which produces a lots of intense, ripe flavours on the palate. Its smooth texture is enhanced by a subtle touch of oak, which gives it an added dimension and distinctive character.

FOOD AND WINE PAIRING

Asparagus, steamed fishes on a butter sauce, citrus cooked chicken.

