



Saint Cosme - "Condrieu" AOP Condrieu - white - 2010

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100% Viognier - Granitique soils

Aged for eight months

30% in new oak - 40% in one year old barrels - 30% in two years old barrels.

The cool temperatures of 2010 have been perfect for Condrieu. When the Viognier ripens slowly, it gives solid wines, fresh, complex and balanced. This is not a particularly easy exercise to make a mineral and balanced Condrieu. 2010 is an exceptional vintage. Especially in our terroir of " Côte Bellay " in Mallevall which is the best micro-climate of Condrieu. It was several years we hadn't had a Condrieu of this level ! Such a beauty.. It has to be said that it will be a great Condrieu to keep. This wine will work very well with truffles, goat cheeses (Banon), or a Roquefort soup. Candied grapefruit, mango, liquorish, violet
The wine will be bottled in June 2011, after the malolactic fermentation, with a very soft filtration.