



Saint Cosme - "Condrieu" AOP Condrieu - white - 2011

100% Viognier. Granitic soils

Aged for eight months

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

We are very lucky to have several good vintages in a row in Condrieu. Because three of the last four vintages were great: 2008, 2010 and 2011. The fresh 2011 summer made a long ripening season, which is the ideal situation to make a good Condrieu. The viognier hates the sun which has the tendency to offer a heavy caricature of Condrieu. The real great Condrieu has to be made with nice golden bunches but shouldn't exceed 13,5° in alcohol. The equation is difficult to solve in a hot year like 2003. But in 2011, the slow ripening allowed to harvest at the exact optimum. Then the ageing on the lies brings the volume and the depth. As we don't really know what the global warming will reserve in the future, let's appreciate immediately this Condrieu "In Antiquis", the real Condrieu.. It goes very well with truffles or a Roquefort soup. Mango, liquorish, violet, peach.

The wine will be bottled in june 2012, after the malolactic fermentation, with a very soft filtration.