



## Saint Cosme - "Condrieu" AOP Condrieu - white - 2012

100% Viognier. Granitic soils. Aged for eight months.

20% in new oak - 45% in one year old barrels -35% in two years old barrels.

In the last few years, Condrieu took advantage of the fresh weather seen in the northern Rhone. Nothing is worse for viognier than an excess of high temperature and sun. It was possible in 2012 to pick at the end of september impeccably ripe grapes which had retained great freshness. 2012 will remain as being part of this great succession of good vintages. This is a " classic ". I would like to insist : Condrieu is a wine of gastronomy. It is a good idea to eat with Condrieu and this is not true to say that Condrieu is difficult to pair with food. It offers such an aromatic spectrum which allows creative people to find good ideas. It works so well with lobster, japanese food, all the blue cheeses, the products from the mediterranean sea (red mullet, bouillabaisse and shell). I even think that it would often pair well when many other whites cannot help it.

The wine will be bottled per gravity in june 2013, after the malolactic fermentation.

It will be slightly filtered.

Peach, liquorish, violet, elderflower.