



## Saint Cosme - "Condrieu" AOP Condrieu - white - 2014

100% Viognier. Granite sand. Eight months' ageing.

5% ageing in new casks - 50% in casks used for one wine – 45% in casks used for two wines.

Condrieu is without a doubt the most successful wine of the 2014 vintage. A cool summer with slow-ripening grapes were marvellously suited to the Viognier varietal which produces little and matures early. It needs a slow ripening process to avoid excessive alcohol content whilst ensuring full phenolic maturity. Nothing beats a ripe, complex Condrieu with maximum alcohol content of 13.5°. This is the scenario where our granite soils in Malleval fully reveal themselves. It is fairly clear that the coolest vintages produce top Condrieu. There is a symmetrical relationship between Côte Rôtie, which performs best in hot years such as 1997, 2003 and 2015, and Condrieu, which does not. Our 2014 shows the freshness, balance and aromatic complexity of a stellar white: its notes of fennel and saline texture reveal a depth typical of great years. Make sure you give it some oxygen when you open the bottle. Give it time too. Lobster, truffle, blue cheeses and Mediterranean seafood such as red mullet and bouillabaisse stew will pair well with this 2014. The wine was bottled in July 2015 after malolactic fermentation and light filtering. It is therefore released after seven months' bottle age.

Fennel, liquorice, elderflower, antique rose and mango.