

Saint Cosme - "Condrieu"

AOP Condrieu - white - 2021

"100 % Viognier. Granite sand.

Slow, low-pressure pressing. Eight months' ageing.

Ageing: 40 % in casks used for one wine – 30 % in casks used for two wines – 30 % in casks used for three wines.

Anise, liquorice, peach and preserved lemon.

First of all, let me say that our Condrieu crop was reduced threefold due to frost. We had to accept a minute harvest. It's saddening but that's just how it is. So please excuse me when you realise how tiny the available amounts are. Saying this, 2021 is a lovely Condrieu with lots of freshness – which has not always been easy over the past few years – and aromatic expression. The beautiful white fruit aromas are the prelude to a fine texture which unfurls in tiers and finishes with Condrieu's hallmark length. As Viognier is an earlyripening variety, it was more affected by the frost than Syrah – this is a challenge we may have to face more and more frequently in the future.

This style of Condrieu can be savoured with asparagus, red mullet or blue cheeses – a good Stilton works very well."