

CONDRIEU 'LES GRANDS AMANDIERS' 2018

HISTORY

Treasured by the Popes of Avignon in the 14th Century, the story of Condrieu has evolved alongside the history of France. At the beginning of the last century, only about 10 hectares of vineyards remained. The creation of a Condrieu AOC (a protected designation of origin) in 1940, however, paved the way for the rebirth of Condrieu and its ascension to the greatest heights among the white wines of France today.



SOIL

Decomposed granit called arenite (sand).

GRAPE VARIETY / AGE OF THE VINES

- 100% viognier - 10 to 30 years.

AGEING CAPABILITY

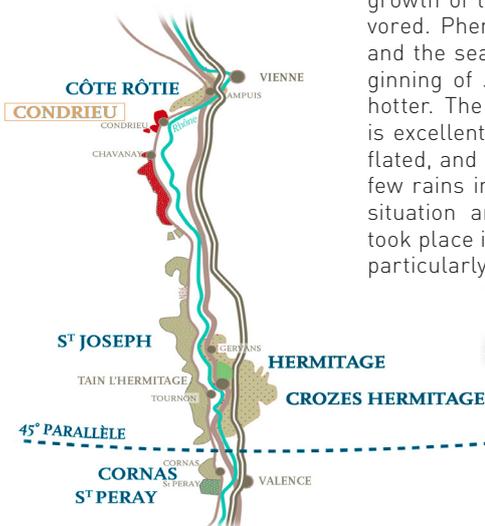
- From now to 5 years

VINIFICATION / AGEING

Bunches of grapes pressed whole, then fermented in oak barrels, 15% of which are French new oak barrels. Ageing in French oak barrels, on fine lees during 9 months.

WEATHER CONDITIONS

The Autumn 2017 was exceptionally dry. Winter 2017-2018 is moderately watered and does not fully offset the water deficit. The winter season is very cool, temperatures return to normal at the beginning of April resulting in later budburst. The whole spring is regularly and very correctly watered. Temperatures remain, and sometimes are above normal. These alternating hot and rainy periods lead to a very rapid growth of the vine, but mildew is also favored. Phenology progresses very quickly and the season becomes early. At the beginning of July, temperatures are getting hotter. The sanitary state of the vineyard is excellent, the berries are juicy, well inflated, and often larger than last year. The few rains in August allowed to unlock the situation and the harvest of September took place in a summer atmosphere under particularly heavy heat.



TASTING

JAMES SUCKLING – 93 POINTS

This has superbly fresh, apricot and white-peach aromas with gentle ginger and spice notes. Very floral and pure. The palate has a smooth array of peaches and apricots and super fresh and very discreet oak. Matured in demi-muid and concrete eggs. Succulent finish. Drink now.

BIODYNAMIC AGRICULTURE

«The grape must be the fruit of nature and not of synthetic chemistry». It is with this conviction that Caroline has been leading her vineyard towards biodynamic agriculture for the past decade, including organic certification in 2016. An approach that involves a deep understanding of the nature of the vine and links it to its global environment, from the infinitely big to the infinitely small, as well as to the vital forces involved. Biodynamic preparations, link between all these elements, are used: Horn manure (500), horn silica (501) and plants harvested or grown in our permaculture garden. Our Hermitage and Crozes Hermitage vineyards are managed biodynamically since 2017.