



CONDRIEU “JARDIN SUSPENDU”

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After World War II, the terraces overlooking the estate were used to grow vegetables. Indeed, new potatoes, peas, and other seasonal produce preciously graced these slopes. These hanging gardens (jardins suspendus) were extremely sort after due to their exposition (facing directly south). Indeed, this location produces early vegetables, boasting a high standard of quality.

THE TERROIR

History: Condrieu was famous for its sailors who used to navigate between the Kingdom and the Empire. During the 15th century, the wine of Condrieu was appreciated by the nobility. Following the phylloxera crisis, the vineyard was gradually replanted and Condrieu was recognized as an AOC in 1940.

Geography: the appellation extends across 7 districts and 3 administrative areas: Rhone, Loire and Ardeche on the Rhone's right bank.

Soils: abrupt granite slopes. Shallow and stony soils on dark biotite-laden granite or light muscovite-laden granite.

Climate: it benefits from a moderate climate with hot and dry summers and regular rainfall during the other seasons.

THE VINES

Variety: 100 % Viognier.

Vines: around 15 years olds.

Density: 8 900 vines/ha.

Pruning: guyot on poles.

THE CELLAR

Wine making: the entire harvest is emptied one crate after the other directly into a wine press. Settling is carried out at a low temperature for 12 to 24 hours and the juice is then made into wine with controlled temperatures in 500-litre casks.

Ageing: 12 months in 500-litre casks. Racking and blending, 6 weeks before bottling.

THE WINE

Style: “The nez séduit par ses parfums de fruit blancs pochés et de verveine. Délicate, juste et maîtrisée, sa longueur est saisissante”.

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