



CONDRIEU LA PETITE CÔTE

CONDRIEU AOP: LA PETITE CÔTE 2013

- **Origin:** south/southeast-facing vines in terraces overlooking the village of Chavanay. “La Petite Côte” is not a district but a cuvée brand.
- **Soils:** muscovite-rich granite.
- **Varieties planted:** viognier.
- **Cultivation:** high-density planting (8,000-10,000 vines per hectare). No insecticides or pesticides, few treatments (depending on weather), small amount of organic-only fertiliser, with respect of soil and vine balance. Vigour and yield control, leaf-thinning and green harvesting to promote grape maturation.
- **Vinification:** the grapes are hand-picked and sorted, then pressed and left to settle. Alcoholic-fermented in barriques, no racking, regular stirring. Malolactic fermentation also done in barriques, with native yeasts.
- **Maturing:** 9 months in barriques, on the lees, no racking, regular stirring.
- **Alcohol content:** 13% Alc./Vol.
- **Output:** approx. 30,400 bottles.
- **Style:** Exuberant and pleasant nose full of ripe fruit, candied apricots, peach. Honey notes aroused by citrus zest. Seducing mouth due to the lemon's freshness. Nice retro on dried apricot. A well balanced and harmonious set.
- **Ageing:** drink “on the fruit” up to 3-4 years.
- **Food match:** delicate fish (e.g. carpaccio of marinated salmon and bream).