

## Yves Cuilleron Condrieu 'Ayguets'

### COUNTRY

France

### REGION

Rhône

### GRAPE

100 % Viognier

### VINTAGE

2009

### ABOUT THE DOMAINE

Wine has been part of Yves Cuilleron's history for three generations, on both his paternal and maternal sides. His paternal grandfather started operations in 1920, and began to sell his own wine bottles in 1947. In 1960, the Yves's uncle Antoine took over the estate and field management. For the last three decades, Yves has been managing the production of the family estate, overseeing all the minute details of each step to ensure that his wines are 100% "made by hand" in his own unique style.

### WINEMAKING

High-density planting (8,000-10,000 vines per hectares). Naturel cover cropping to avoid erosion. No insecticides with respect of soil and vine balance, few treatments (depending on weather and the necessary) and small amount of organic fertilizer. Vigour and yield control, leaf-thinning and green harvesting to promote grape ripening. Disbudding on the spring. The botrytised or desiccated grapes are hand-picked with several sorting stages from mid-October to mid-November, then pressed and left to settle. Plot harvest and vinification. Alcoholic fermented in barrels during the winter with control temperature. 8 months in barrels. An early bud break in spring, favourable weather during flowering, and a hot, sunny summer (with record sunshine for over 30 years) led to an ideal grape harvest. It's a dream vintage where quality and quantity converge. The white wines will be sufficiently rich without excessive alcohol, and the red wines very consistent, rich, and colourful with good structure. This vintage can now be compared to the 1999 vintage.

### TASTING NOTES

Sweet wine. A Pleasant and fresh nose (pear, honey quince). Well balanced, supple mouth, sweet sugar on the mid palate. An acidulous finish. Foie gras (terraine-style), blue cheeses (e.g. Roquefort, Fourme d'Ambert) and moderately sweet desserts.



### TECHNICAL NOTES

**Alcohol by volume**  
12%