

Yves Cuilleron Condrieu 'La Petite Côte'

COUNTRY

France

REGION

Rhône

GRAPE

Viognier

VINTAGE

2022

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

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. Matured 9 months in barriques, on the lees, without racking. The soil type is muscovite-rich granite.

TASTING NOTES

Exuberant and pleasant nose full of ripe fruit, candied apricots, peach. Honey notes aroused by citrus zest. Seducing palate due to the lemon's freshness. Nice finish with dried apricot. Suggested food pairing: delicate fish (e.g. carpaccio of marinated salmon and bream), white meat and cheese.



TECHNICAL NOTES

Alcohol by volume
13%