

Yves Cuilleron Condrieu 'Les Chaillets'

COUNTRY

France

REGION

Rhône

GRAPE

Viognier

VINTAGE

2013

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 picked when fully ripe and hand-sorted. After pressing, they are alcoholic and malolactic fermented in barriques with native yeasts. The wine is then matured 9 months in barriques, on the lees, no racking, with regular stirring. The soil type is muscovite-rich granite.

TASTING NOTES

Complex nose with aromas of apricot, violet interlaid with mineral and roasted aromas. Straight and slim on the palate with a velvety touch. Few sweet spices at the finish. Suggest food pairing: shellfish and delicate fish (e.g. langoustine with lemon and fresh sage).



TECHNICAL NOTES

Alcohol by volume
13.5%