

VIDAL-FLEURY

CONDRIEU

2022



The vineyards of Condrieu are planted on terraces with a granite-rich mother rock that has numerous clayey fissures. Our wine comes from grapes cultivated between the villages of Vérin and Chavanay. The climate is semi-continental with hot summers and temperate winters. The south-facing exposure and topography shield the vines from cold winds and allow them to benefit from warm winds for grape maturity.

2022

The vintage of 2022 experienced a relatively mild and dry winter, with early warmth settling in the Rhône Valley, promoting vigorous vine growth in the spring. The summer saw significant drought, and well-timed rains in mid-August provided the necessary water to produce high-quality grapes, rich in sugar and aromas.

Harvest began on August 22th.



Viognier



Slow and gentle direct pressing to preserve the finesse of the juice aromas. Alcoholic fermentation at controlled temperature, with 50% of the blend in new oak barrels and the rest in stainless steel tanks. Complete malolactic fermentation. Aging takes place in stainless steel tanks and oak barrels for 14 months.



Pale yellow robe with gold and green reflections. The highly aromatic nose expresses note of apricot and violet, along with hints of almonds and spices, including saffron, which enhance the wine's complexity. The palate is voluminous, elegantly coating the mouth. The balance between acidity, fullness, and aromatic power gives this wine a rare finesse.



Aging potential of 10 to 15 years.



Pairs very well with spicy dishes, such as tajine and tandoori chicken. It also complements more classic dishes like roasted veal loin or grilled John Dory. Condrieu pairs wonderfully with certain cheeses, such as Roquefort.

