

Amour de Dieu

(Love of God)

Condrieu



The elegance of opulence

Grape variety:	100% Viognier.
Terroir:	Very steep granitic slopes of the famous Condrieu appellation, with southern exposure, surrounded by oak woods.
Vinification:	The grapes are hand-picked. The wine is vinified in oak barrels with slow fermentation, then aged on lees and stirred for 10 to 12 months depending on the vintage (15% new and the rest in 1 to 4 year old barrels).
Tasting notes	
Color:	Golden yellow colour with silver nuances.
Nose:	Beautifully complex nose, with light oakyness, rich aromas of apricots, peaches, and honeysuckle.
Palate:	The mouth is round and fresh, with an elegant, long finish.
Service:	To be drunk in its youth or within 4 to 5 years. Serve chilled to 14°C-15°C/57°F-59°F.
Food matches:	Perfect match for whitefish dishes, as well as boiled or grilled lobster with drawn butter.