

# CONDRIEU: LES TERROIRS

## Style

Aromatic, dry white.

## Region

Northern Rhône.

## Wine Maker

François Merlin

## Appellation

Condrieu, on the West Bank of the Northern Rhône

## Cépage

100% Viognier.

## Tasting Note

A delicious, mid-weight, fruit accentuated wine with alluring minerally undertones and a long, elegant finish.

## Serve

Lightly chilled with tapenade or smoked fish canapés or as a centerpiece accompaniment to fish or poultry dishes with classic cream sauces.

## Cellarage

Best drunk when young within in its first 4-5 years.

## Vinification

The Merlin vines are held in several small parcels hence the name of this principal cuvée. This wine has a 1 year élevage, 30% being raised in vat and 70% in barrels of which 1 quarter are new.

## History

François cultivates 2.2 hectares of vines in Condrieu producing only about 800 cases of wine a year. François is a first generation vigneron who cut his teeth working for René Rostaing (of Côte Rôtie fame) and Domaine Georges Vernay before starting his own operation in 1989.

