



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



## CONDRIEU 2018

**SOIL TYPES:** Granitic on terraced hillsides; vines grow out of the rock.

**GRAPE VARIETIES:** 100% Viognier

**VINIFICATION:** Harvested by hand in small crates, sorting at the vineyard and at the winery. Pressing, racking and temperature controlled fermentation. Partially aged in new oak barrels.

**TASTING NOTES:** Clear, bright, pale gold colour. Very complex nose of violet, apricot, peach and exotic fruits as well as mineral notes and a hint of toasted bread. On the palate, a velvety texture mingles with aromas detected on the nose; good length and a lingering finish of freshness.

**FOOD AND WINE MATCHING:** Drink within 5 years as an aperitif, ageing potential of 8 years. Serve with all types of fish (sea, rock or fresh-water fish) and shellfish; also great with foie gras, asparagus ...

**RATINGS :** 15.5/20 BETTANE+DESSEAUVE 2019, 17/20 JANCIS ROBINSON 2018, 92/100 R. PARKER 2018

**EAN 13:** Bottle: 3 76025677293 5  
Case: 3 76025677296 6  
Case of 6 x 75cl

