



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



## CONDRIEU 2015

**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 then temperature controlled fermentation. Partially aged in new oak barrels.

**TASTING NOTES:** Clear, bright, pale gold colour. Floral aromas quickly give way to scents of white-fleshed fruits: vine peach and apricot. On the palate, at first a velvety texture comes together with aromas detected on the nose before finishing on a fresh note.

**FOOD AND WINE MATCHING:** Drink within 5 years, as an aperitif, serve with all types of fish (sea, rock or freshwater fish) and shellfish. Also perfect with pot-roasted free-range chicken, asparagus...

**EAN 13:**      bottle:    3 76025677292 8  
                  box:        3 76025677298 0  
                  box of 6 x 75cl

