

B. Domaine Boissonnet

Condrieu

The vineyard estate is located in the centre of the village of Serrières in the north of the Rhone Valley. The XVII house hides vaulted cellars, restored with dedication, in which our Saint Joseph and Condrieu are raised.

On the steep hillsides that peer down over the Rhone, we are working near 12 hectares of grapevines, in the biggest respect for the land and the control of yields: sodding, suckering, leaf thinning, green harvesting. All this tasks allows us to harvest grapes perfectly ripe and of high quality.

Varieties : 100% Viognier

Land : Granitic soil

Yields : 30 to 35 hl/ha

Harvest : Harvesting is carried out by hand with a direct pressing then cold settling.

Vinification : Pumping. Alcohol and malolactic fermentation in barrels (10% of new barrelsde). T° of AF between 13° and 18°. Maturation on fine lees, regular stirring.

Bottling after 9 to 10 months aging.

Tasting notes : The variety Viognier expresse itself fully in its favourite territory that is the Condrieu. A deep yellow color with golden luminous highlights, a delicate nose. It will surprise by its wealth and its minerality. Its fruity aroma amplitude (white peaches, apricots) will develop in honey and almond notes after a few years.

Food pairing : This wine is the ideal accompaniment for an aperitif with friends. It will be perfect with pan fried scallops, foie gras, creamy fish, chicken with morel mushrooms, desserts...



Domaine Boissonnet

51 Rue de la Voûte – 07340 Serrières – France - Tél : 04 75 34 07 99 – Fax : 04 75 34 04 55

Email : domaine.boissonnet@gmail.com

SIRET : 328 685 771 00011 – APE : 011A - TVA : FR423286 – N° ACCISES : FR93578E0051