

Condrieu « Chérytage » 2021



TASTING NOTES :

At the core of the domain's expertise, this vintage wine once again conveys the finest of our soil.

Rich, charming, complex and much balanced, this wine will definitely seduce you.

WINE & FOOD MATCHES :

Salmon carpaccio, scallops with "foie gras", pork loin with curry sauce, Delicate Asian food, goat cheese,...

Serving temperature : 12°C

TERROIR :

Selection of the best barrels and tanks of the Domain, including lieu-dit "Chery"

Vines 40 years old on average

VINIFICATION & MATURING :

Pneumatic pressing. Alcoholic fermentation in temperature-controlled tanks. Malolactic fermentation.

Aging 12 months in oak barrels (50%) and stainless steel vats (50%).

Vol. Alc: 14%

REFERENCES:

Decanter 97pts