

La Butte d'Or Condrieu

Alain Jaume (Grand Veneur)

France - Rhone Valley - Condrieu AOC

The wine comes from vineyards planted on hillsides and soils that are covered with granite. The east and south-east exposures offer an environment where the Viognier expresses the best of its aromatic potential.

La Butte d'Or Condrieu shows a golden yellow color, a complex nose of exotic fruits and hints of apricot. The palate exhibits some brioche notes that mingle with the delicate flavors of white peach and apricot compote. This Condrieu reveals its typical racy character with a long and fine finish.

Specifications	
Appellation	Condrieu AOC
Varietals	100% Viognier
Agricultural Practices	Sustainable
Soil type	granite
Vinification	Manual harvest. Fermentation on the lees at 15 degrees C for 10 months in fine-grained oak barrels (maximum 10% new barrels). Stirring of the lees once a week.
Pairings	Enjoy up to 5 years with fish dishes with sauce, terrine of foie gras, veal with cream, mushrooms, soft cheeses.



Codes, Weights and Measures	
UPC	7 84585 02462 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02462 6
Case Weight	38
Cases/Pallet	50
Layers/Pallet	5
ABV	14%
SRP	\$ 74.99 USD 750mL Bottle

Reviews and News	
2020 La Butte d'Or Condrieu - 89 PTS - WA	
2020 La Butte d'Or Condrieu - 89 PTS - JS	
2019 La Butte d'Or Condrieu - 89 PTS - JD	