



JEAN-FRANÇOIS JACOUTON

ARTISAN DU TERROIR



CONDRIEU AOP

CONDRIEU

A desire to work the Viognier grape on a prestigious appellation with complexity and structure.

Grape variety : 100 % Viognier

Soil : granitic

Vines : ridges above the Rhône river

Growing method: sustainable agriculture

Harvest: hand harvest

Yield: 45hl/ha

Wine making and aging at Jean-François Jacouton winery

Whole bunch pressing then cold must setting. Alcoholic and malolactic fermentation in oak barrels (new oak and 1 to 3 wines) on the lees with regular "batonnage" (lees stirring). The aging lasts 10 months.

Tasting

Beautiful bright golden color. Intense, complex scents, with clear hints of apricot, white peach and notes of violet.

A balanced palate, with a strong personality, mixing freshness with aromas of white fruit and apricot. Ends with a lingering finish, round and very aromatic.

Food and wine pairing

As a pre-dinner drink (but not freezing cold), with foie gras, grilled lobster, freshwather fish, dry cheese (such as « Rigotte de Condrieu »).