

Domaine Pierre Jean Villa Condrieu "Jardin Suspendu" dry white 2021



Product price:

€354.00

Product features:

Area: NORTHERN RHONE

Winemaker: Pierre Jean Villa

Vintage: 2021

Appellation: Condrieu

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: viognier

Product short description:

It was the tasting of this Condrieu that led us to discover - and then select - this talented winemaker. A great Condrieu!

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PRESENTATION OF DOMAINE P-J. VILLA
+ ALL ITS OTHER WINES IN STOCK

Domaine Pierre Jean Villa Condrieu "Jardin Suspendu" 2021 dry white wine

Technical sheet written by the domaine :

JARDIN SUSPENDU

After the Second World War, the terraces overlooking the domaine served as a vegetable garden. New potatoes, peas, and other seasonal vegetables adorned these slopes. These "jardins suspendus" were

highly sought after due to their exposure (full South). They allowed for the production of early, high-quality vegetables.

THE TERROIR

History : Condrieu was once famous for its boatmen who navigated between the Kingdom and the Empire. In the 15th century, Condrieu wine graced the feasts of the nobility. After the phylloxera crisis of the 1890s, the vineyard was gradually replanted, and Condrieu was granted AOC status in 1940.

Geography : the appellation spans 7 communes and 3 departments: Rhône, Loire, and Ardèche on the right bank of the Rhône.

Soils : steep granitic slopes. Shallow, stony sands over dark biotite granites or light muscovite granites.

Climate : moderate continental with hot, dry summers and regular rainfall in other seasons.

THE VINEYARD

Grape variety : 100 % Viognier.

Age of the vines : about 15 years.

Density : 8900 vines/ha

Pruning : guyot on stakes.

THE CELLAR

Vinification : partially destemmed harvest, then sorted on a vibrating table and transported to the tank by a conveyor belt. Maceration for 17 days.

Aging : 24 months in barrels and demi-muids of 500 liters.

Racking and blending 6 weeks before bottling.