

# Domaine Cuilleron Condrieu "La Petite Côte" dry white 2023



**Product price:**

**€234.00**

**Product features:**

Area: NORTHERN RHONE

Winemaker: Yves Cuilleron

Vintage: 2023

Appellation: Condrieu

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: viognier

## **Product short description:**

A delicious and fresh Condrieu. A sure bet for Viognier lovers to enjoy young.

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**PRESENTATION OF DOMAINE CUILLERON**  
**+ ALL ITS OTHER CUVEES IN STOCK**

## **Domaine Cuilleron Condrieu "La Petite Côte" dry white 2023**

## **Technical sheet written by the domaine:**

**Origin:** vines in the center of the AOP, mostly on terraces in the municipality of Chavanay, facing South/Southeast. Notably, exclusively on muscovite granite. La Petite Côte is not a lieu-dit but a commercial name to identify the cuvée.

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**Terroirs:** muscovite granite.

**Grape Variety:** viognier.

**Viticulture:** vines planted at high density, 8000/10000 plants per hectare. No insecticides or pesticides, the number of treatments is limited based on the weather, the input of fertilizers is very low and exclusively organic, respecting the balance of the soils and the plant. Control of vigor and yields, leaf removal, green harvesting for better grape maturation.

**Vinification:** the grapes are harvested and sorted by hand. Pressing, settling. Alcoholic fermentation in barrels, without racking, with regular stirring. Malolactic fermentation also in barrels, with natural yeasts.

**Ageing:** 9 months in barrels, on lees, without racking, with regular stirring.

**Style:** An expressive and seductive wine. The nose evokes a basket of sun-kissed fruits, apricot, quince, peach, and citrus. Some soft notes of flowers (lilac, rose, and violet) and honey further enhance the charm. The palate is indulgent and fresh, with a beautiful spicy power and a thirst-quenching bitterness that lengthens the finish.

**Ageing Potential:** to be enjoyed for its fruitiness for up to 3 or 4 years.

**Pairing:** delicate fish, marinated salmon and sea bream carpaccio.