

# Bryan Deleu Condrieu "Proème" dry white 2024



## Product price:

€312.00

## Product features:

Area: NORTHERN RHONE

Winemaker: Bryan DELEU

Vintage: 2024

Appellation: Condrieu

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: viognier

## Product short description:

A wonderful discovery and a promising future for this young and talented winemaker who has just set up shop. Bryan Deleu treats Viognier with modernity and elegance to make it light and airy. This 2024 Condrieu is a superb success, and its price is not (yet) commensurate with its quality, as the winemaker's reputation is still in its infancy. Enjoy it while you can!

## Product description:

**[MORE INFORMATION ABOUT DOMAINE BRYAN DELEU  
+ ALL ITS OTHER CUVÉES IN STOCK](#)**

**Bryan Deleu Condrieu "Proème" dry white 2024**

**Technical sheet written by the domaine**

**Coquet:** Between prose and poetry, a form of expression not subject to the rules of traditional poetry.

**VINEYARD**

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Appellation: Condrieu

Grape variety: Viognier

Age of vines: 50 years

Density: 10,000 vines/ha

Terroir: Granitic

Cultivation: Sustainable viticulture

Plot: Blend of two plots. 1. A small fifty-year-old plot in Clos in the historic center of Condrieu (low-yield vines planted on vertiginous terraces) and 2. A magnificent plot in Limony on the Fontailloux hillside (rare: biotite granite, as in Château-Grillet!). Vines over 50 years old.

## **CELLAR**

Vinification: Manual harvest in small 20 kg crates to ensure maximum respect for the grapes.

The whole harvest is placed in the press after 12 hours in a cold room to bring the temperature down to 6°C and facilitate settling. Indigenous yeasts, alcoholic and malolactic fermentation in barrels.

Aging: 12 months in demi-muids (600-liter barrels) used once.