

lionel faury

2024

CONDRIEU LE MORNIEUX

VARIETAL

100% viognier

APPEARANCE

Bright pale yellow in colour with green highlights.

AROMA

The nose is complex with yellow stone fruits (apricots and peaches) combining with floral notes of violet and acacia flowers.

PALATE

Rich and full-bodied on the palate, with a notable sapidity which holds the whole together.

VINIFICATION

After the hand harvest into small crates, the grapes are pressed and then cold settled for 36 to 48 hours. The alcoholic fermentation takes place mainly in stainless steel vats with controlled temperatures. Some of the wines are racked into 225 to 500 litre barrels where they remain for 11 months on fine lees. There is a light filtration before bottling by gravity.

FOOD MATCHING

A splendid wine for festive dinner buffets. An excellent match for spring asparagus in all its forms, poultry, fresh and mature goat cheeses including “Rigotte de Condrieu” of course!

REGION

The vineyard is laid out in dry stone terraces (“chaillées”) of granitic soils, with a south to south-east exposure.

vins-lionel-faury.fr/

red+white