

Condrieu 2016

Condrieu, Northern Rhône, France



Maison & Domaines
Les Alexandrins



Grape Varieties	100% Viognier
Winemaker	Nicolas Jaboulet & Marc Perrin
Closure	Natural Cork
ABV	13%
Bottle Sizes	75cl

PRODUCER

Maison Les Alexandrins was established by Nicolas Jaboulet, formerly of the eponymous winery in Tain, the Perrin family from Château de Beaucastel, winemaker Guillaume Sorrel and viticulturalist Alexandre Caso in 2015. The partnership of this 'micro-négociant' stemmed from a long-standing friendship, a shared love of gastronomy and an aim to create wines that represent the best of their appellations. Today, run solely by Nicolas, Alexandre and winemaker Benoît Busseuil, Maison Les Alexandrins is the négociant side of the business and these wines incorporate fruit purchased from a selection of the top growers in each appellation of the Northern Rhône.

VINEYARDS

The main stone found in Condrieu is granite. On the surface the soil is covered with decomposed granite and loess. This soil is perfectly suited to Viognier and the vines benefit from excellent sunshine. When looking for growers, Marc and Nicolas wished to limit their research to Côteau de Cherry and Côteau de Rozay that have a bit of altitude and where the wines have a good balance and more importantly great freshness.

VINTAGE

2016 has been hailed as a great vintage but it wasn't without its challenges. The growing season did not get off to a great start. Spring was marked by cloudy and wet weather. Hail storms also posed a threat with some loss of yield yet luckily it was early enough in the season for vines to recover vegetative growth. As a result of this weather, flowering and budburst were delayed. The summer months were very hot and without rain which halted some ripening but sorely needed rain fell at the beginning of September allowing ripening to continue. Fortunately, good weather then resumed until harvest, which resulted in fruit of good quality and moderate alcohol levels.

VINIFICATION

The bunches were pressed followed by a long fermentation at low temperatures of 12-15°C. 20% of the wine was aged in oak barrels to bring richness and body to the wine, and the remaining 80% was put in stainless steel tanks to preserve freshness and fruit aromas. It was aged for eight months in total before bottling.

TASTING NOTES

This wine is pale yellow in colour. The nose is aromatic, with candied lemon peel and ripe stone fruit aromas, sweet spice and honeysuckle notes. The palate is creamy, balanced and has a long finish.