



Domaine du Chêne, AOC Condrieu, Blanc, 2019

AOC Condrieu, Vallée du Rhône, France

PRESENTATION

1985, Chavanay, on the steep slopes of Condrieu, the Rouvière family created the Domaine du Chêne. In 2012, 30 years later, their children, Anaïs and Julien joined the family business to take up the torch. HVE certified domain since 2020.

TERROIR

Granite soil - Full south exposure - Lieu-dit: "les Eguets et les Rivoires"

IN THE VINEYARD

Average age of the vines: 40 years
Average yield: 35 hl / ha

VINIFICATION

Fermentation in stainless steel vats then 50% of the cuvée finishes its fermentation in oak barrels.

AGEING

50% in stainless steel vats and 50% in oak barrels of 2 wines for 6 months.

VARIETAL

Viognier 100%

TASTING

It is a white wine with golden reflections, presenting a complex aromatic range which is declined in scents of violets, in more violent aromas of stone fruits such as apricot, vine peach, or even acacia flowers, spices and toasted dried fruits.

FOOD PAIRINGS

It is superb as an aperitif and goes wonderfully with foie gras or pan-fried scallops.

Rhonéa
228 Route de Carpentras, 84190 Beaumes de Venise
Tel. 04 90 12 41 00 - contact@rhonea.fr
www.rhonea.fr

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.