

STEPHANE OGIER

CONDRIEU LA COMBE DE MALLEVAL

Rhone , France



Availability	12207797
Human	Stéphane Ogier
Millésime	2012
Appellation	Condrieu AOC
Lieu, Lieux-Dits	Veauvignière
Sols	Granite
Altitude Des Vignes	250 meters above sea level
Orientation	South South-East
Cépages	100% Viognier
Viticulture	Sustainable
Palissage	Échalas
Pi/Hect	10 000 ft/ha
HI/Hect	35 hl/ha
Vendanges	Hand harvested
Vinification	Direct pressing. Fermented in 350 L barrels and oak cask
Levures	Indigenous
Élevage	10 months on the lees
Volume D'alcool	13.5% alc./vol.
Sulfites	84 mg/l
Sucre Résiduel	0.7 g/l
Acidité Totale	3.21 g/l
Color	Gold
Degustation	Perfume explosion: apricot, peach, citrus, vanilla and honeyed scents. A lot of richness, very original, a smooth and rich wine, round, with a very balanced finish.
Temperature Of Service	8-10 °C

BOIRES
