

NICOLAS BADEL

CONDRIEU

Rhone , France



Human	Nicolas Badel
Millésime	2016
Appellation	Saint-Joseph AOC
Sols	Stony broken granites
Altitude Des Vignes	300 meters above sea level
Orientation	South
Cépages	100% Viognier
Viticulture	Organic
Palissage	Guyot
Pi/Hect	6 500 pied /ha
HI/Hect	35 hl/ha
Vendanges	Hand harvested
Vinification	New barrels, one, two and three wines, 25% each, over 10 months.
Levures	Indigenous
Élevage	3-4-5 wine-old barrel for 10 months
Volume D'alcool	14% alc./vol.
Sulfites	70 mg/l
Sucre Résiduel	< 2 g/l
Acidité Totale	3 g/l
Color	Gold
Degustation	A complex, intense nose, cedar, citrus, mushroom, caramel, are joined by roasted notes, curry, hazelnut. Palate: A juicy attack that evolves on more dense and complex things. Gourmand, tightens on a beautiful length by enveloping us in notes of citrus
Temperature Of Service	11°C

BOIRES
