



Saint Cosme - "Condrieu" AOP Condrieu - white - 2017

Saint Cosme - 2017 Condrieu

100% Viognier. Granite sand. Matured for eight months.

Aged 20% in casks used for one wine – 30% in casks used for two wines – 40% in casks used for three wines.

Condrieu invariably leaves an impression on wine enthusiasts, either good or bad. There are no half-measures, and that's a fact. But there is a paradox that I find difficult to understand. Condrieu is criticised for being a wine that is difficult to pair with food. The real irony is that that's exactly what makes it a top gourmet food wine. Its strong identity opens up myriad food pairing choices but they have to be spot on. From this point of view, I would willingly compare it to Jura's Vin Jaune, which is the ultimate gourmet food wine but which is 'pairable' with relatively few types of food. You just have to be a little daring: forget sweetness with pan-fried foie gras and replace it with the ripeness of Condrieu. Try Condrieu with Stilton, or the ultimate combination of Condrieu with bouillabaisse. Admittedly this is a dish that you don't cook every day but no reward comes without effort. Our 2017 displays its customary depth and appealing sourness that adds to the freshness of the wine. Saltiness is still there, conveying the granite minerality of our soils. The 'white version' of Cote Rotie is, like its alter ego, a wine of great ripeness. No fine wine has ever been made without ripe grapes, there is simply no such thing.

Fennel, liquorice, elderberry, old rose, anise.