

RHONE VALLEY CONDRIEU

Rhone Valley



The **Rhone River Valley** is located in southeastern France. Here, the vines date back to antiquity, thanks to the Roman conquests along the river's tributaries that resulted in the widespread cultivation of grapes.

In terms of geography, the cultivation area is almost 250 km long, in addition to being rather narrow. It comprises practically all of the territories that the river touches before emptying into the Mediterranean Sea near Marseilles. For the sake of simplicity, the valley can be divided in two, with a total of about 250 villages and 16 appellations:

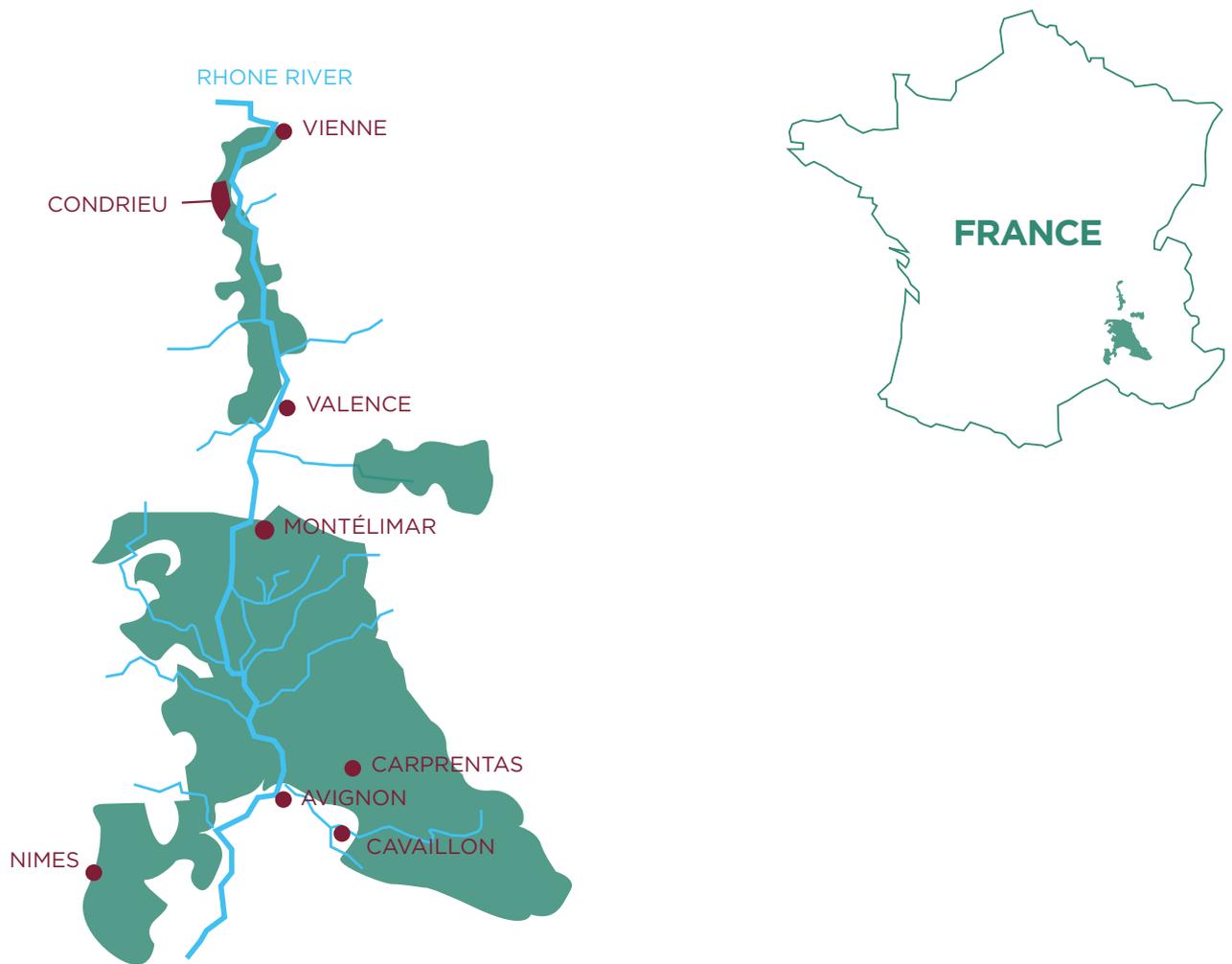
- **Northern Rhone:** Côte-Rôtie, Condrieu, Château-Grillet, Saint Joseph, Crozes-Hermitage, Hermitage, Cornas and Saint Péray
- **Central-Southern Rhone:** Vinsobres, Rasteau, Gigondas, Vacquerays, Beames de Venise, Châteauneuf-du-Pape, Lirac and Tavel.

GRAPES

The varieties cultivated along the Rhone Valley are many. Among the white grape varieties are Viognier, Marsanne, Roussanne in the Northern part and in the rest of the area: Grenache Blanc, Borboulenc, Clairette, Marsanne, Roussanne, Picpoul, to name a few. For red grapes, in the north we generally find Syrah, while in the south, Grenache, Mourvèdre, and Cinsault. The majority of these are still wines, even if there also exist small productions of fortified wines, called vin de paille (straw wine), and a small, as well as historical, tradition of sparkling wines in the Saint Péray area.

NORTHERN RHONE

The northernmost part, in other words the area closest to the city of Vienne, is called the Côte-Rôtie, while the most southern appellation, also happens to be the most famous area, that where Hermitage (red and white), Crozes-Hermitage (red and white), Saint Joseph (red) and Cornas (red) are produced.



CONDRIEU (168 HECTARES)

This area is dedicated to the white Viognier grape, a variety that was likely brought to these parts by the Roman emperor Probus. Its name derives from the Celtic term 'vidu', which means wood. In the 1950s, this variety was on the brink of extinction, in order to take advantage of growing fruit instead. Only at the beginning of the 1980s did the Viognier become the object of new cultivation in this area. The AOC Condrieu found in the northern part, is characterized by rich terrains of pink granite, which gradually give way to the clay in the southern part of the appellation.

Condrieu

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

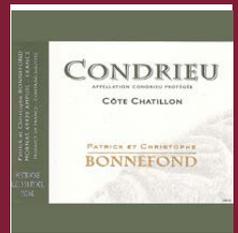
95



Condrieu Côte Chatillon 2015

PATRICK ET CHRISTOPHE BONNEFOND

Fruity notes and those floral recollections of violet, typical of the Condrieu. What is most convincing about this wine is the tastiness that characterizes the sip from mid-mouth and beyond, without which the wine's pleasantness and complexity would be compromised. Excellent, with a great ease of pairing.



94



Condrieu Cuvée La Loye 2015

JEAN-MICHEL GERIN

The Viognier planted on pink granite boasts of luminosity. It may seem weird to describe wine in terms of light, but that is the case here. Upon tasting, a brilliant and communicative take-off on yellow fruit and citrus. Softer white fruit follows the sweetness, which is lessened by an inviting flavor.



94



Condrieu Villa Pontciana 2014

FRANÇOIS VILLARD

From a vineyard located right behind the famous Château Grillet. Aromas of acacia, yellow fruit such as apricot and mango, and spices. At the sip, the spiciness instantly increases in tone and combines with a pleasant, nutty note at the end, recalling both green and roasted almonds.



93



Condrieu La Doriane 2015

E. GUIGAL

Mix from five different terroirs aged for one year in new oak. Rather potent floral aromas with a lot of Scotch broom. Less obvious fruit in this phase, even though once tasted, the wine changes register to more quince and apricot, to which are added spicy tones of cinnamon and turmeric, at the end. Creamy and at the same time, flavorful finish.



WINE RANKING

93

**Condrieu La Bonnette 2015**

RENÉ ROSTAING

Only stainless steel and no malolactic fermentation. The choice, made by the producer during such a hot year, worked well. This is demonstrated by a sip that consistently reveals a tasty acid foundation, upon which are grafted typical notes of yellow fruit. At mid-mouth, dry touches appear which recall straw.

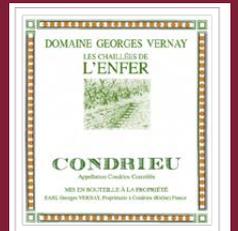


92

**Condrieu Le Chaillées de l'Enfer 2015**

GEORGES VERNAY

Apricot and candied ginger on the nose. In the mouth, the two sensations recur, albeit stronger. From mid-mouth, a heat from alcohol accompanies tropical fruit: lychee and pineapple. The foundation flavor manages well enough to keep the level of elegance elevated.

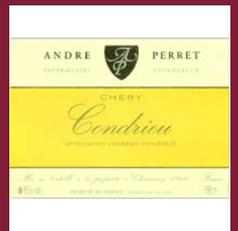


92

**Condrieu Chéry 2015**

ANDRÉ PERRET

This veteran vineyard guarantees complexity, while the vintage of this label determines its strength. The typical evident aromas are violet, earth, and yellow fruit. In the tasting phase, the fruit in its tropical version becomes the protagonist. Exotic tones of coriander and the softness of beeswax, act as decoration.



92

**Condrieu Coteau de Vernon 2015**

GEORGES VERNAY

Almost one-hundred year old plants and new barriques make up 25% of the whole. White is the color that distinguishes this wine, attacking on the nose and highlighting the delicateness from lilies of the valley, followed by the penetrating force of the gardenia. In the mouth, abundant white peach and a spiciness from the Tonka bean. The subtle flavor confers only a discreet pleasantness.



91

**Condrieu Florialys 2013**

CHRISTOPHE SEMASKA

Vineyards of about 30 years old on granite. The vintage emphasizes a mature olfactory profile, sometimes too much so, which recalls yellow flower, honey, and resin. In the mouth, instead, the wine is more balanced with less honey tones and more fruit, such as citron and fresh apricot. Rich finish of nuts and salt.



89

**Condrieu Invitare 2015**

M. CHAPOUTIER

Large barrels for a wine of an evident tropical stamp. Lychee, mango, and pineapple on the nose. The same sensations are suggested upon tasting, but in a more compact and softer manner. Not openly sugary, however the sweetness is not sufficiently balanced by the minerality present in the sip.



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MARCH 2017

RHONE VALLEY - CONDRIEU WINE
RANKING BY
LUCA GARDINI

TASTING PERIOD
MARCH 2017

