

CHATEAU-GRILLET

APPELLATION CHATEAU-GRILLET CONTROLÉE

CHÂTEAU GRILLET BLANC



Château-Grillet is both an appellation and a producer in the Rhône Valley. It is one of the first appellations created in France; the wine history of Château-Grillet dates back to the 3rd century, and the notoriety of the estate and its wines can be found throughout the ages (for example, Empress Joséphine de Beauharnais had around 300 bottles of Château-Grillet in her cellar) . Château-Grillet was listed as National Heritage in 1976, and was bought in 2011 by François Pinault , also owner of Château Latour in Bordeaux. The 3.5 hectare vineyard is located south of the famous village of Condrieu and planted with the Viognier grape variety.

Brand:	Château-Grillet
Region:	Rhône Valley
Age of vines:	45 years
Varietal:	Viognier
Color:	White
Alcohol:	14.0%
Size:	750ml
Winemaking process:	Hand harvested. Each plot is pressed and vinified individually to preserve the characteristics specific to each terrace.
Aging:	The wines are then aged in French oak barrels , approximately 20% of which are new , and the final blend is carefully made from these barrels.
Country:	France

TASTING NOTES: Noticeably more oak than their Condrieu (10% new oak here), but this should settle - the score assumes that it will. Rounded, a touch of bubblegum to the jasmine and coconut fruits. Distinctly more saline than the other two wines in the range, it's voluminous but not heavy, with less alcohol than recent years, making for a nicely balanced vintage. Doesn't have the concentration and intensity of some recent vintages, but a very drinkable vintage of Château-Grillet with a long finish showing plentiful oak spice.