

# CHATEAU-GRILLET

APPELLATION CHATEAU-GRILLET CONTRÔLÉE



## CHÂTEAU GRILLET CONDRIEU LA CARTHERY

This Condrieu La Cathery from Château Grillet is a rarity, with production limited to only a hundred bottles! It is a real success, offering a perfect balance on the palate and intense aromas of peaches and white flowers, enhanced by nuances of bourbon vanilla.

<b>Brand:</b>	Château-Grillet
<b>Region:</b>	Rhône Valley
<b>Age of vines:</b>	45 years
<b>Varietal:</b>	Viognier
<b>Color:</b>	White
<b>Alcohol:</b>	14.0%
<b>Size:</b>	750ml
<b>Serving Temperature:</b>	10 - 12°C
<b>Winemaking process:</b>	Hand harvested. Each plot is pressed and vinified individually to preserve the characteristics specific to each terrace.
<b>Aging:</b>	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.
<b>Country:</b>	France
<b>Food Pairing:</b>	Arctic char, Sushi, Scallops with Topinambur cream, oil and IGP Piedmont hazelnut "granella"

**TASTING NOTES:** This wine boasts a complex flavor profile that includes notes of citrus, apricot, and white peach. The wine also has a subtle smoky character from the oak barrel aging process.