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BRUNEL DE LA GARDINE

Vignoble en Vallée du Rhône

AROMATIC
&
ROUND

CONDRIEU



TERROIR

Formerly known as the “White wine of the Côte-Rôtie”, the Condrieu comes from the borders of the departments of Ardèche, Rhône and Loire, on the right bank of the Rhône.

His vineyard is marked by extremely steep slopes which make the cultivation of the vines quite perilous. Condrieu is the birthplace of the Viognier grape variety, which is the only variety of this appellation.

This highly reputed vineyard dates back to Roman times and was reduced to about 10 hectares only in 1960. The 1980s brought a new expansion and today it is a little over 100 hectares.



SERVICE

Best served cool around 10-12°C.

This wine displays lots of freshness that can be paired with sea food such as lobster or crayfish, with fish such as a fillet of mullet. It can also be paired with foie gras, white and creamy meat, cheese...



GRAPE VARIETIES



- 100% Viognier

TASTING



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AGING POTENTIAL



Can be kept up to 5