

# MAISONS MARQUES & DOMAINES



## DE LAS



Delas Frères

## Condrieu Clos Boucher

Rhône, France

Vintage: 2020

JD	97	JS	95	D	93
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### Overview

The Condrieu is one of the world's most elite winegrowing regions. The steep vineyards are difficult to cultivate, and as a result only 50 acres in Condrieu are currently under vine. Located on the right bank in Verin, near Château Grillet, Clos Boucher is one of Condrieu's oldest vineyards. Planted on five acres of granite slopes rising above the river, with southern exposure, Clos Boucher's 35-year-old vines consistently produce grapes of perfect maturity. This wine is produced only in the very best years, and in quantities that are deliberately limited each vintage.

The climate is moderately continental, hot and dry in summer, regular rainfalls during the other seasons. The vineyard has often been a victim of history and almost disappeared on several occasions, during the barbarian invasions, in the days of the "Grandes Compagnies" (in the 17th and 18th centuries) and, more recently, at the end of the 19th century, with the phylloxera infestation. Well before the modern period, the trading port of Condrieu and its river fleet carried the reputation of its wines far and wide.

### Winemaking

This cuvée is the result of a plot selection. The grapes are sourced exclusively from the estate's Clos Boucher vineyards, a handful of granite soil blocks enjoying southern exposure, similar to neighboring Château Grillet. This wine is produced only in the very best years, and in quantities that are deliberately limited to 8,000 bottles per vintage. After pressing and racking, the must is entirely fermented in new oak casks.

### Tasting Notes

Clos Boucher is light gold in color, with some deeper golden tinges. Its nose shows deep aromas that are reminiscent of exotic fruit and crystalized peach. This is a very concentrated wine which produces a lot of intense, ripe flavors on the palate. Its smooth texture is enhanced by a subtle touch of oak, which gives it an added dimension and distinctive character.

### Food Pairing

This wine pairs well with asparagus, steamed fish on a butter sauce, and citrus oven roasted chicken.

### TECHNICAL INFORMATION

Varietals: 100% Viognier

Aging: 6-8 months in 40% new, 40% 1-year 228-litre oak casks, 20% stainless steel