

# MAISONS MARQUES & DOMAINES



Delas Frères

## Condrieu La Galopine

Rhône, France  
Vintage: 2023

JD	93	JS	93	V	90
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### Overview

Sourced from parcels located in three historic villages of the Condrieu appellation, Chavanay, Saint-Michel, and Vérin, this cuvée embodies the full freshness and intensity of Viognier. Planted on steep terraces, these parcels benefit from the finest East and South-East exposures, which offer Viognier abundant light, freshness, and slow, even ripening.

Condrieu is a small appellation, covering just over 200 hectares. Only the Viognier grape variety is permitted here, making it the only French AOC, outside of monopolies, devoted entirely to 100% Viognier. In Condrieu, Viognier reaches its birthplace, rooted on steep granite terraces that tower above the Rhône River. On this acidic, low-fertility soil shaped over centuries, the vines grow with restraint, producing naturally low yields and delivering remarkable aromatic concentration.

### Winemaking

The grapes, left whole, are gently pressed, with a rigorous separation of free-run juice and press juice. The must then rests overnight at 10°C to preserve its purity. The following day, a light settling is carried out before alcoholic fermentation begins in stainless steel tanks at 15°C. Fermentation continues slowly, between 16 and 18°C, allowing for a precise and elegant aromatic expression. Once the sugars are fully consumed, malolactic fermentation is intentionally blocked to preserve the wine's natural freshness. Regular bâtonnage is performed each week until Christmas, bringing roundness and complexity. The wine then continues its ageing for 12 months in stainless steel, with part of the cuvée matured in Burgundy barrels to refine the texture and enhance the wine's structure before bottling.

### Tasting Notes

The color is a straw yellow, with green tinges. This Condrieu has layers of amazingly powerful and complex aromas: violets, apricots, peaches, honey and dried fruit. On the palate, these exuberant flavors are rich, powerful, and highly seductive, with an unctuous texture and a mass of exotic fruit on the finish.

### Harvest Notes

Marked by a dry winter, the 2023 vintage benefited from a milder spring, which helped the vines withstand the intense summer heat. Despite limited yields, the harvest, beginning in late August, produced healthy, high-quality grapes, promising balanced and expressive wines.

### Food Pairing

This wine pairs well with chicken ballotine with a creamy white-wine sauce.

### TECHNICAL INFORMATION

Varietals: 100% Viognier  
Aging: 12 months  
Aging Potential: 5 years