



Condrieu Clos Boucher 2023

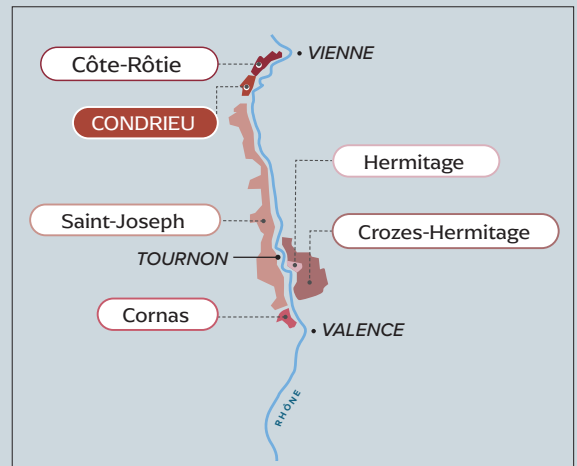
Rhône, France



VARIETALS:
100% Viognier

OVERVIEW

Clos Boucher is a parcel that has always belonged to the Delas family, on which the Maison has developed a unique style: precise, taut, and free of excess. The vineyard covers 2.5 hectares, divided among three exposures and three complementary geological formations: to the south, a massive, undecomposed granite; to the east, schist mixed with deep loess; and at the bottom of the slope, clay that softens the wine's texture. This diversity of soils generates a rare complexity in the wine, defined by a constant tension between finesse, depth, and verticality.



Clos Boucher seeks to move away from the sometimes exuberant varietal expression of the grape, giving it notes of sweet spices rather than apricot, and offering greater depth and longevity. The granite soil imparts a mineral character to the wine. The aim is tension and elegance, shaping a gastronomic wine with fine ageing potential derived from its freshness and barrel fermentation.

WINEMAKING

The Viognier is harvested by hand at perfect maturity. The grapes are not destemmed before pressing, allowing for a more delicate and precise extraction. Ageing takes place on the lees for 12 months in barrels, with regular bâtonnage until Christmas to enrich the wine's texture and prevent any reduction. Working the lees is central to the making of Clos Boucher, bringing width and richness. After racking, the wines are blended and kept in stainless steel tanks for an additional 6 months on fine lees before bottling.

95-97
POINTS
JEB DUNNUCK

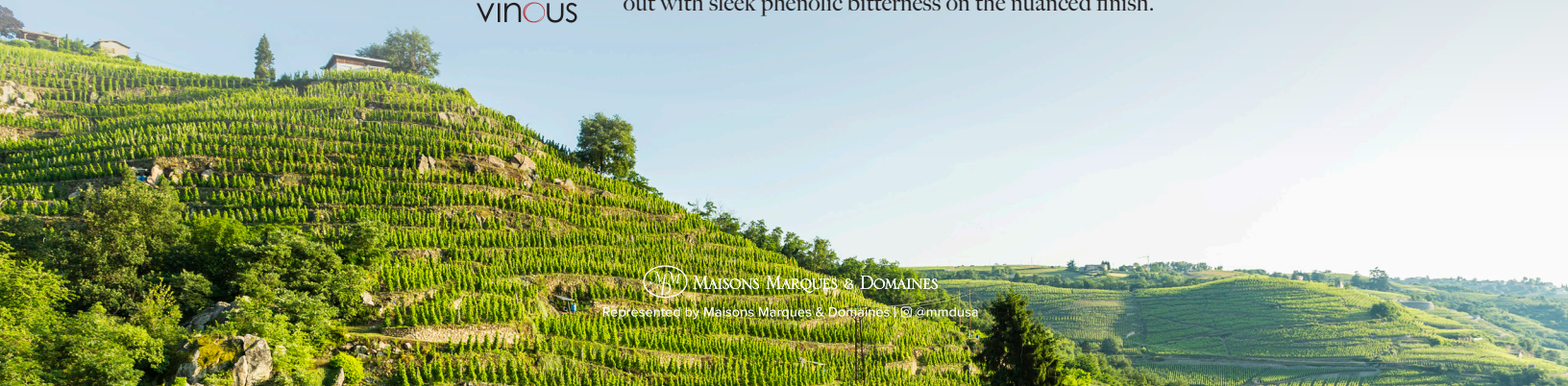
Not yet bottled, the 2023 Condrieu Clos Boucher comes from a single parcel located just beside Château Grillet. It is slightly deeper gold-hued and has a richer, more concentrated yet still elegant and complex style. Stone fruits, toasted spice, crushed stone, and sappy flower notes define the aromatics. It's medium to full-bodied and has a broad, layered mouthfeel and a great finish.

95
POINTS
JAMES SUCKLING.COM

Seamless integration of ripe stone fruit, tropical flower and coconut aromas with restrained richness and fine oak tannins. I love the textural complexity of this seductive Condrieu on the medium- to full-bodied palate. Long, creamy finish with delightful citrus freshness. From a site very close to Chateau Grillet, with more than 40-year-old vines. Matured in Burgundian oak barrels for one year, then a further six months on the lees in stainless steel. Drink or hold.

92
POINTS
VINOUS

The 2023 Condrieu Clos Boucher ushers in notes of gently ripe apricot, white peach, lemon flesh and apple skin inflections. Medium-bodied, crisp and fresh, the 2023 checks out with sleek phenolic bitterness on the nuanced finish.



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