



# Condrieu

## La Galopine 2023

Rhône, France



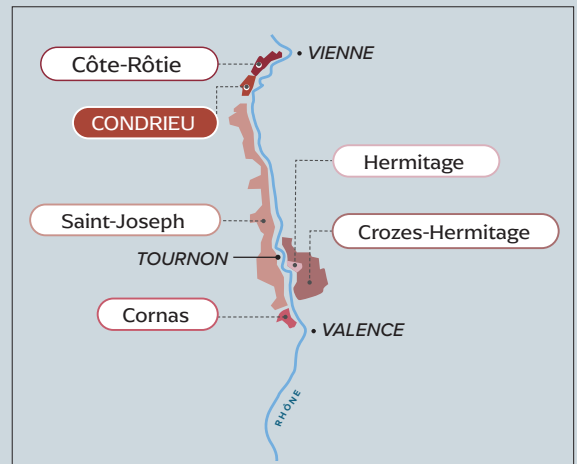
**VARIETALS:**  
100% Viognier

### 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.

**93**  
POINTS  
JAMES SUCKLING.COM

A bright and expressive Condrieu with a wealth of papaya, mango and ripe star-fruit aromas that deftly fill out the medium- to full-bodied palate. Excellent balance at the long finish that's very clean in spite of the modest acidity. Drink or hold.

**93**  
POINTS  
JEB DUNNUCK

Coming from two different parcels in the appellation, the 2023 Condrieu La Galopine is medium gold-hued with classic Condrieu notes of ripe stone fruits, peach, and apricot fruits as well as a beautiful floral character. It's medium to full-bodied, has wonderful freshness, and a great sense of minerality on the finish. Drink 2025-2030.

