

# 2014 DOMAINE RICHARD CONDRIEU CUVÉE M

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## NORTHERN RHONE VALLEY, FRANCE



### THE WINE:

100% Viognier from a tiny 1 acre plot of old vines averaging 60 years old. The grapes are hand-picked and cold soaked for 24 hours to preserve freshness and aromatics. Aged for 12 months in French oak (33% new).

Total production: 2,000 bottles.

### THE ESTATE:

Domaine Richard has 3 acres of Viognier clinging to the steep hillsides of Condrieu in the Northern Rhone Valley, France. They also have Syrah vines in the St. Joseph appellation. Sustainably farmed and exceptionally low yields create fruit of high intensity and complexity. Herve and Marie Richard are the husband and wife owners, winemakers, and vineyard managers of the tiny estate.

### TASTING NOTES:

**Color:** deep yellow-gold

**Aromas:** fresh peach, tropical white flowers and hints of clover honey

**Flavor & Texture:** juicy peach and citrus fruit, leaning toward pineapple, with a rich, mouth-filling texture; subtle honey and mineral on the finish

**Food Pairing:** roasted poultry - Thanksgiving dinner with all the trimmings would be perfect!

-DRINK NOW THROUGH 2024-