



MAISON BOUACHON

CONDRIEU – MAISON BOUACHON

“Les Tourrays”

2016

Condrieu has been involved in winemaking for so long that it was known to the Ancient Romans. By the 15th century Condrieu wine was so highly reputed that it was a favourite for feasts and with the nobility. Condrieu was awarded Local AOC status in 1940 and now viognier, a local variety up until the end of the 19th century, is popular throughout the world.

Part of the grapes from which Condrieu Maison Bouachon is made comes from the valley called “Les Tourrays”. It is said that the origin of this name goes back to the 19th century, a time when one could still hear the echo of the potter’s wheel (“tour”) in the vineyards on the steep slopes down into the valley.

Terroir/Soils:

The appellation extends over 7 parishes and 3 departments (Rhône, Loire and Ardèche). The terroir is on the right bank of the Rhone 11km south of Vienne and has granite soils. The vineyards are on terraces cut into the steep slopes above the river, where they benefit from a microclimate which is airy yet protected from the north wind. Viognier is the only grape grown and the production area is 130 hectares, so the wine is rare and much sought-after.

Grape variety: A single varietal 100% viognier, rich in alcohol, fleshy, fresh and highly fragrant with floral aromas, especially violet, and notes of apricot.

Vinification: The grapes are harvested by hand when perfectly ripe. The wine is crafted by traditional methods which make it highly aromatic and concentrated.

Maturing: Part of the wine (50%) is matured in vats and the rest (50%) in large barrels with regular stirring of the lees (twice a week) for 4 months.

Tasting notes:

Colour: Pale gold tinged with green.

Nose: Complex open bouquet with lots of freshness, notes of honey, apricot, citrus fruit such as grapefruit and lemon and a touch of violet.

Mouth: Very rich with a nice balance of flesh and flintiness; a full refreshing wine finishing on liquorice.

Accompaniment advice: This wine will enhance any fish dish and goes well with foie gras.

Serving temperature: 14 °C

