

# *Benjamin et David* DUCLAUX

## Condrieu Les Caillets



**Soil Type :** Granite soils. vineyard on steep terraces.

**Grape variety :** 100% Viognier.

**Average age of the vines :** 15 years.

**Average Yield :** 40 hl/ha.

**Winemaking :** Manual harvest. Aged for 8 months on lees in barrels.

### **Tasting :**

**Eye :** Brilliant clear pale golden yellow

**Nose :** aromatic, white peaches, apricot, elegant notes.

**Palate:** round, mineral and spicy notes.

**Consumption :** The aromatics notes makes it perfect for an aperitif. In order to keep the viognier fruit, this bottle should be opened during the first five years of its life.

**Food and wine matching :** Scallop kebab with mushrooms tatin, poultry sauté with pepper sauce.

**Ageing potential :** 2 - 5 years

**Serving temperature :** 14° - 15° C.