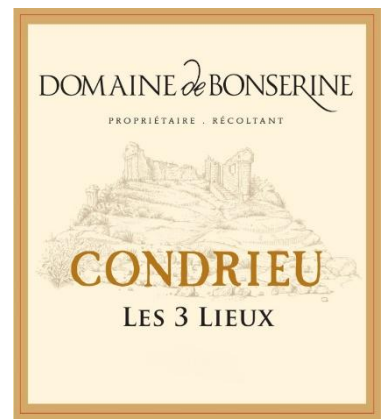


# Domaine de Bonserine

AOP Condrieu

## Les 3 Lieux



*Our estate consists of one hectare of Condrieu and 11.5 hectares of Côte-Rôtie, all located on the most prestigious "lieux-dits" (named vineyard plots) of the two appellations: Côte-Blonde, Côte-Brune, Les Moutonnes, La Viallière, Leyat, Le Champin, Fondjean, Planèze pour nos Côte-Rôtie et Les Eyguets, La Grande et Les Rivoires pour notre Condrieu.*

**Grape Varietals:** 100% Viognier.

**Average Age of Vines:** 30 years.

**Terroir:** The vines are planted on chalky granite terraces. Our Condrieu is a blend of three equally sized plots located in the "lieux-dits" of Les Eyguets, La Grande, and Les Rivoires.

**Production:** 3,500 to 4,500 bottles depending on the vintage.

**Harvesting:** 100% manual. For our 12.5 hectares, 40 people work for one month using 25kg crates to ensure total protection of the clusters. The grapes undergo three selection stages in the vineyard and before entering the cellar.

**Vineyard Management:** The vines are grown on stakes (échalas) using sustainable methods (compost manure, hand plowing, grassing, green harvesting, etc.). One of our priorities is to ensure deep rooting into the bedrock to help the vines better resist dry periods and diseases.

**Vinification:** Conducted in new, temperature-controlled 600-liter barrels (demi-muids)—4 to 6 depending on the vintage—for both fermentations.

**Aging:** 10 months in new French oak demi-muids.

**Appearance:** Brilliant gold.

**Nose:** Fresh fruits, Ampuis apricot, yellow and white peaches, as well as almonds, candied citrus, and flowers, with a dominance of violet.

**Palate:** Opulent and generous, marked by a tension and minerality brought about by the combination of the three terroirs and meticulous aging.

### Food and Wine Pairings

Our Condrieu is the ideal companion for festive aperitifs and pairs perfectly with seared scallops, Colombo (Caribbean curry), shrimp coconut curry, or a creamy vegetable risotto. Finally, try pairing it with a blue-veined cheese...

