

**LOCATION:**

France > Northern Rhone Valley >
Condrieu

VARIETY:

100% Viognier

WINEMAKER:

Louis Cheze

**SCIENCE**

ABV: 12.98%

SUGARS: 2.1 g/L

TOTAL SO₂: 116 ppm

TOTAL ACIDITY: 3.37 g/L

“Brèze” Condrieu

EXPERIENCE

NAME: The “Brèze” wine was started in 1996 and gets its name from the two-hectare vineyard it comes from. The reference in the name is to the relatively warm aspect of this slope which is the last hill on the southern edge of the Condrieu appellation in Limony (Lieu-Dit Braise). Condrieu is always made with 100% Viognier.

CHARACTER: Complex aromas with many layers of apricot, pear, citrus, and exotic fruits followed by an array of secondary elements like toasted grains, nuts, spices, bergamot, and a waxy minerality. The pronounced texture is both clean and refreshing, concluded by a weighty finish combining dried honeyed notes and layers of minerality.

ENJOY WITH: Great with North African foods like tagine chicken, Indian curries, rich seafood dishes like Lobster Thermidor, white meats, and any creamy dishes. Also, enjoy the texture and complexity on its own!

BEST RESULTS: Serve between 46-52° F, the wine is more expressive after time to breath and open in the glass. Drink within 2 to 5 years after the vintage for the greatest freshness.

EXPRESSION

FERMENTATION & EXTRACTION: Grapes are hand-picked in small crates, and sent to the sorting table. They are destemmed and sorted again on a vibrating table and gravity-fed into new barrique barrels. Native yeast fermentation in wood followed by 100% Malolactic conversion with some batonnage.

ELEVAGE: 100% new French barrique is carefully selected from 10 coopers for a balanced oak influence. Fermentation in the oak assists in a more integrated flavor. Aged for 8 to 10 months depending on the vintage before a final racking to tank before bottling.

FINING & FILTERING: The wine is fined and filtered to protect the integrity and clarity of the wine. Not vegan

SULFUR: 96 ppm in total, added at crush and at bottling. After Malolactic and during aging only when necessary, on rare occasions.

SOURCE

FARMING: For more than 25 years, the estate has practiced meticulous integrated vineyard management with organic practices; no chemicals, manual weeding, dry-farming and organic fertilizers from sheep and chickens, to help maintain a sustainable ecosystem. In warm years there is an early harvest to help maintain freshness added to the regularly harvested grapes.

LAND: A narrow two-hectare vineyard on the middle of the slope with south-eastern exposure on ancient granite and alluvial soils from the Ice Age. This middle band on a very steep hillside changes 300 feet in elevation from top to bottom. Sourced from the last hill in the most southern part of the Condrieu appellation, lieu-dit “Braise.”

VINE: These 30+ year old vines are trained with an individual stake in the ground in the classic Northern Rhone “echalas” style for steep vineyards. Extremely low yields and intense manual labor, as no machinery can access this steep hillside.

HARVEST & PRODUCTION: Hand-harvested from a single estate vineyard. Only 750 cases produced.

