



CONDRIEU

La Légende



Drawing on over a century of family experience in maturing fine Rhône Valley wines, Michel and Xavier created the « Domaine de Pierre Blanche in the foothills of the Pilat massif in the late 1980s. After clearing the land and planting, the estate now boasts 16 hectares of Côte Rôtie, Condrieu, St Joseph and IGP. In order to preserve biodiversity, the estate uses integrated farming methods and is certified HVE (Haute Valeur Environnementale). As each terroir is unique, they are vinified separately to respect all their diversity.

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- **GRAPE VARIETIES**
- Viognier
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- **TERROIR AND VINES**
- Magnificent and vertiginous valley overlooking the village of Malleval, sheltered from the winds and the torrid summer heat. Legend says that the first fruits of the year are always found on these terraces.
- The work in the vineyard is exclusively manual. (pruning, leaf stripping, tilling, harvesting).
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- **VINIFICATION AND AGEING**
- Vatting at low temperature (16°C) in oak barrels for four weeks, then aging for 10 to 12 months on fine lees.
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- **TASTING COMMENTS**
- This wine has a pale gold color and a powerful nose. It is very oily, with a subtle apricot flavor, and a long finish in the mouth.
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- **FOOD/WINE PAIRING**
- Pair with foie gras, lobster, Bresse poultry, river fish, asparagus, rigottes (local goat cheese) or mussels.
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- **CELLARING POTENTIAL**
- 7 years or more in some years



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