

DOMAINE J. DENUZIÈRE CONDRIEU

2017

Country

France

Region

Condrieu

Varietal

Vioginer

Winemaker

Caroline Moro

Alcohol Content

13%

Total Sulfur

No data

Residual Sugar

No data

Acidity

No data



HISTORY

Founded in 1876, J. Denuzière is centered in the heart of Condrieu. Today, Caroline Moro is the head winemaker whose approach to winemaking can be surmised in a word: gentle.

Locally known as the wine interpreter, Moro's philosophy around vineyard management, harvest and fermenting is to tread lightly, handle delicately and wait patiently.

"The magic of wine is to be confronted with choices everyday, driven by our sensitivity; our intuition. I like living in this unique and uncertain side. This is what I call the soul of the wine." -Caroline Moro

VINIFICATION and MATURATION

Hand-harvested in small baskets, pressed and cold macerated for 24 hours. 30% of the must moves into barrels, the remainder in stainless tanks for fermentation with indigenous yeasts. Aged on the lees for 10-12 months with regular bâtonnage. Assemblage prior to bottling.

VINEYARD



From a single vineyard Le Tinal. Steep granite and *arzelle*; a mixture of decomposed granite, mica, shale and clay. No ploughing between rows allowing for a maximum of pollinators and biodiversity in the soil. Dry-farmed, organic practices.

TASTING NOTES



The delicate and fine aromas along with the freshness of the wine truly define the density and complexity of this cuvee. (Wine Advocate)

FOOD PAIRING



Seared scallops in sauce charcutiere, Indian curry, mushroom pasta or risotto, cow milk cheeses such as camembert.