FRANCOIS VILLARD

CONDRIEU LES TERASSES DU PALAT

2017

Grape Varietals	ABV
Viognier	14%

Vinification

Made from grapes from three parcels in Chavanay. Aged for 2 months in barrique, of which 20% is new.

History

François Villard trained as a chef, before becoming a sommelier. It was after tasting a Condrieu in 1987 that he became inspired to make his own wine and he planted his first vines in 1989. He now owns 26 hectares of vines and makes a variety of wines from Côte-Rôtie, Condrieu, St. Joseph and St. Peray, including many single vineyard bottlings. His Condrieus are among the finest in the appellation, fermented and aged in temperature controlled new oak barrels, often from very ripe, lightly botrytised fruit.

Tasting Notes

Very floral and lifted on the nose. Pronounced aromas of apricot, peach and honey. Broad and rich palate. Expansive. Long, honeyed finish.