# YVES CUILLERON

# CONDRIEU "LES CHAILLETS"

# 2017

**Grape Varietals**

Viognier

**ABV**

13.5%

**Soil Type**

Muscovite-rich granite

**Vinification**

The grapes are picked when fully ripe and hand-sorted. After pressing, they are alcoholic and malolactic fermented in barriques with native yeasts. The wine is then matured 9 months in barriques, on the lees, no racking, with regular stirring.

**History**

Wine has been part of Yves Cuilleron's history for three generations, on both his paternal and maternal sides. His paternal grandfather started operations in 1920, and began to sell his own wine bottles in 1947. In 1960, the Yves's uncle Antoine took over the estate and field management. For the last three decades, Yves has been managing the production of the family estate, overseeing all the minute details of each step to ensure that his wines are 100% "made by hand" in his own unique style.

**Tasting Notes**

Complex nose with aromas of apricot, violet interlaid with mineral and roasted aromas. Straight and slim on the palate with a velvety touch. Few sweet spices at the finish. Suggest food pairing: shellfish and delicate fish (e.g. langoustine with lemon and fresh sage).