



ROLAND GRANGIER CONDRIEU LES COMBELUZ

£45.50

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Located in high up on the slopes of the Northern Rhône Valley, near the village of Chavanay, Domaine Grangier was only founded in 2002, but is already carving out a great reputation in France.

The estate consists of 8 hectares of vines across the appellations of St Joseph and Condrieu with sloping vineyards planted on the classic granite soil of the region which gives the wines such character.

The vineyards are managed sustainably, and a new winery containing state of the art equipment was built in 2012. The wines tread the perfect line between tradition and modernity, displaying classic expressions of the local varieties and terroirs.

Grapes are picked and sorted manually. A gentle and soft press is done to extract the juice which is then settled and racked. Alcoholic and malo-lactic fermentations occur in stainless steel vat then the wine is aged for a further 6 months in French oak barrels before bottling.

Grape Varieties: 100% Viognier.

Farming Practices: Contains Sulfités.

Tasting Notes: Barrel-fermented in 30% new oak, the 2017 Condrieu les Terrasses is a honeyed, plush wine for immediate consumption. Apricot and melon flavours wash easily over the medium to full-bodied palate,

easing into a long, zesty-spicy finish.

Awards: Robert Parker - 92pts

Food Match: Chicken and mushroom pie & ripe cheeses.

Sugar Level: 0g/l

Closure: Natural Cork

