

# 2013 DOMAINE RICHARD CONDRIEU CUVÉE M

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## DOMAINE RICHARD, RHONE VALLEY, FRANCE



### THE WINE:

100% Viognier from a tiny 1-acre plot of old vines averaging 60 years old. The grapes are hand-picked and cold soaked for 24 hours to preserve freshness and aromatics. Aged for 12 months in French oak (33% new).

Total production: 2,000 bottles

### THE ESTATE:

Domaine Richard has 3 acres of Viognier clinging to the steep hillsides of Condrieu in the Northern Rhone Valley, France. They also have Syrah vines in the St. Joseph appellation. Sustainably farmed and exceptionally low yields create fruit of high intensity and complexity. Herve and Marie Richard are the husband and wife owners, winemakers, and vineyard managers of the tiny estate.

### TASTING NOTES:

**Color:** canary yellow-gold

**Aromas:** yellow peach, apricot and hints of honey lead to a finish showing crushed wet stones, subtle vanilla, and white flowers

**Flavor & Texture:** round, rich, and creamy with peach and tropical notes; hints of vanilla-spice and mineral on the complex finish

**Food Pairing:** Dover sole in lemon-beurre blanc sauce

-DRINK NOW THROUGH 2020-