

FRANÇOIS VILLARD CONDRIEU DEPONCINS



100% Viognier in the village of Saint-Michel sur

Soil: Broken down Granite with mica and sand.

Density at 9500 vines/ha

Winemaking in barrels (40% new) with 6 months batonnage once a week. No racking.

Tasting Notes:

Loaded with a huge core of creamed peach, yellow apple and Cavaillon melon fruit backed by notes of creme fraiche, heather, quartz and honeysuckle. Serious depth and definition stretches out the finish.

Ratings:

"This sports extra ripeness for the vintage, with layers of quince, mango, green plum and pear held together by bright fennel, orange blossom and mineral notes that extend through the finish. Long and enticing."

-93 Points Wine Spectator on the 2008 vintage