

Yves Cuilleron

# Condrieu La Petite Côte 2024



WHITE  
STILL WINE



FRANCE



RHÔNE



SUITABLE  
FOR VEGANS

## TASTING NOTE

Fragrant with white and orange blossom, rich nuances of ripe peach, nectarine and apricot framed by hints of sweet spice. The palate is rich and textural with a bright balancing acidity, incredibly elegant and refined.

## VINEYARD

South/southeast-facing vines in terraces overlooking the village of Chavanay and Verlieu in the middle of the Condrieu AOP. “La Petite Côte” is not a district but a cuvee brand.

## VITICULTURE

Naturel cover cropping to avoid erosion. No insecticides with respect of soil and vine balance, few treatments (depending on weather and the necessary) and small amount of organic fertilizer. Vigour and yield control, leaf-thinning and green harvesting to promote grape ripening. Disbudding on the spring.

## FOOD MATCHING

Enjoy with sushi or seared tuna. Also pairs well with heartier meats such as pichana steak and pork belly.

SIZE	75cl
VINTAGE	2024
ABV	13.5%
GRAPE VARIETIES	Viognier (100%)
CLOSURE	Diam
SKU CODE	26256124
COUNTRY	France
REGION	Rhône
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.75
TOTAL ACIDITY	6.06g/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	26256124