

Xavier Gérard



Condrieu L'Arbuel



At a Glance:

- **Appellation:** AOC Condrieu
- **Encépagement:** Viognier (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .32 ha of vines in the south-facing Marmourin lieu-dit near Condrieu, .18 ha of vines in the Corbery lieu-dit near Condrieu, and .19 ha of vines in the Rouelle Midi lieu-dit near Limony
- **Soil Types and Compositions:** Granite
- **Vine Age, Training, and Density:** Staked and head trained and planted in 1985 (Marmouzin), 2011 (Corbery), and 2017 (Rouelle Midi)
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Entirel manual, usually late September

In The Cellar:

- **Fermentation:** Spontaneous, in neutral 600-l demi muids and 228-l barriques
- **Pressing:** Vertical basket press
- **Time on Lees:** Racked off lees following fermentation
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 12 months in neutral 600-l demi muids and 228-l barriques
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:**

In The Glass: