FRANÇOIS VILLARD CONDRIEU - SAINT-JOSEPH - CÔTE-RÔTIE AINT-PERAY - CROZES-HERMITAGE - CORNAS



Name of vineyards : Saint-Pierre-de Boeuf & Limony Grape varieties: 55% Marsanne and 45% Roussanne Yield: 45Hl/Ha Density: 7000 vine plant/ha Pruning methods: Single Guyot Soil composition : Decomposed granit Average vine age: 20 years Exposure: South-East

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Extraction : Direct pressing Fermentation : In barrels at low temperature with indigenous yeasts. Batonnage 1 time per week for 6 months. 18 months of Aging: 12 months on fine lees in oak barrels (10% of news) and 8

months in stainless tank.







Vintage: 2022 Bottling date : March 2024 Annual production: 12 000 Alcohol: 13.5% Cellaring potential: 15 years

