



JEAN-MICHEL GERIN

CONDRIEU LES EGUETS 2017

BACKGROUND

Located in the heart of the Côte-Rôtie vineyards near the village of Ampuis, Domaine Jean-Michel Gerin was created in 1983 with vines inherited from his father and grandfather and they began to bottle and sell under the Jean-Michel Gerin brand.

In 1988 Gerin made his first purchase of vines in Les Grandes Places and added to his holdings in 1989, with the purchase of land on La Landonne. Today, the estate covers nearly 30 acres in the Côte-Rôtie appellation where Jean has now been joined by his two sons, Michael and Alexis.

APPELLATION

Condrieu (Rhône Valley), France

VARIETAL COMPOSITION

100% Viognier

WINEMAKING & VINTAGE NOTES

Pneumatic press. Alcoholic fermentation started in stainless steel vats and finished in demi-muids (500 L cask).

AGEING

Aged 100% in oak 500-liter barrels (demi-muids) over 10 months.

TASTING NOTES

Rich golden color. Powerful perfume and heady notes of jasmine flowers mingling with apricot blossom and honeycomb. The texture is highly viscous to the point of being almost oily. Unctuous and full bodied on the palate. Explosion of compote of citrus and apricot fruit quickly followed by some granitic minerality. The acidity balances the experience perfectly. Gorgeous and sensuous wine.

Pairs with fish, pasta and poultry in cream sauce; also with veal, pork dishes and creamy cheeses.

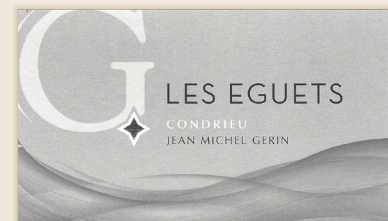
WINEMAKER

Jean-Michel Gerin

TECHNICAL DATA

Alcohol
13.5%

JEAN-MICHEL GERIN



94-95

POINTS

JAMES SUCKLING

August 2018



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