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## CONDRIEU JARDIN SUSPENDU

*After World War II, the terraces overlooking the estate were used to grow vegetables. Indeed, new potatoes, peas, and other seasonal produce preciousely graced these slopes. These hanging gardens (**jardins suspendus**) were extremely sort after due to their exposition (facing directly south). Indeed, this location produces early vegetables, boasting a high standard of quality.*

### THE TERROIR

**HISTORY:** Condrieu was famous for its sailors who used to navigate between the Kingdom and the Empire. During the 15<sup>th</sup> century, the wine of Condrieu was appreciated by the nobility. Following the phylloxera crisis, the vineyard was gradually replanted and Condrieu was recognized as an AOC in 1940.

**GÉOGRAPHY:** the appellation extends across 7 districts and 3 administrative areas: Rhone, Loire and Ardeche on the Rhone's right bank.

**SOILS:** abrupt granite slopes. Shallow and stony soils on dark biotite-laden granite or light muscovite-laden granite.

**CLIMATE:** it benefits from a moderate climate with hot and dry summers and regular rainfall during the other seasons.

### THE VINES

**VARIETY:** 100% Viognier.

**VINES AGE:** between 10 and 40 years old.

**DENSITY:** 8,900 vines/ha.

**PRUNING:** guyot on poles.

### THE CELLAR

**WINE MAKING:** the entire harvest is emptied one crate after the other directly into a wine press. Settling is carried out at a low temperature for 12 to 24 hours and the juice is then made into wine with controlled temperatures in 15hl barrel.

**AGEING:** 12 months in 15hl barrel. Racking and blending, 6 weeks before bottling.