

DOMAINE DURAND

IGP COLLINES RHODANIENNES

Caprice

This 23-hectare family estate is managed by the Durand brothers, Eric and Joël. The production revolves around 3 appellations within the Northern Rhône Valley: Saint-Joseph 8.5 ha, 9.5 ha in red and Saint-Péray 1.8 ha. The various grape varieties are planted on the steep granite slopes of the right bank of the Rhône as well as on some limestone foothills. The estate is run under sustainable agriculture, and the search for the best balance of the vine within its environment allows for the perfect expression of the different terroirs of the estate. The various manual cultural practices, along with the pursuit of optimal grape maturity, enable the production of exceptional wines.



100% Viognier

50-53°F
10-12°C

3-4 years



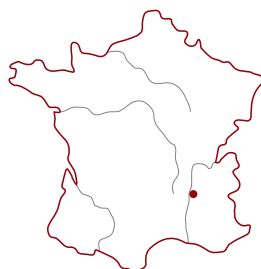
20 years old



Sustainable

45 hl/ha
4500 bottles

TERROIR



VINEYARD : 0.8 hectare

TERROIR : Granite soils.

ALTITUDE : 450 meters

WINEMAKING

HARVEST : Manual harvest in grape boxes.

VINIFICATION : Pressing whole grapes. Then the must is cooled to facilitate a natural clarification. Vinification at a low temperature.

MATURATION : 6 months, 80% in stainless steel vats and 20% new barrels.

TASTING NOTES



Light gold colour



Floral with spicy character, apricot and exotic fruits



Fresh and fleshy. A long spicy and fruity finish.

FOOD PAIRING

Aperitif

Salad of paned ravioles

Goat's cheese