



Domaine Mathilde et Yves Gangloff
Côte-rôtie Condrieu St-Joseph
2 rue de la garenne 69420 Condrieu

PROFILE

Considered a micro-domaine, Yves Gangloff's wine is made with exceptional quality and in very limited production. Their cellar is located in the heart of Condrieu and the vines are located in Condrieu, Cote-Rotie, and St.-Joseph, all on steep hillsides that have to be worked and harvested entirely by hand, a labor-intensive process, but one which ensures that great attention is paid to the vines and fruit. His meticulousness doesn't end there; in the cellar, he destems some, but not all of the crop, depending on the vintage. He uses only wild yeasts and manipulates the wine as little as possible. He vinifies wines in partly new oak. Maturation is done in small oak barrels, with a proportion new. He does not rack and uses minimal amounts of sulphur. Although he uses some new oak, his wines are never 'oaky.' They contain personality and energy with classic Côte-Rôtie, Saint-Joseph, and Condrieu aromas.

Of the 2016 vintage, Josh Reynolds writes of Vinous: "Light bright yellow-gold. Mineral-tinged aromas of fresh pear, peach and pungent flowers; suave floral and mineral nuances emerge with aeration. In a plush yet surprisingly lively style, showing excellent depth and spicy cut to the orchard and pit fruit flavors. The floral quality repeats strongly on the finish, which shows strong tenacity and a touch of honey."



SPECIFICATIONS

Wine: Saint-Joseph Blanc

Varietals: 90% Marsanne (from Péro), 10% Roussanne

Appellation: Saint-Joseph AOC

Exposure: Southeast

Soil: Granitic

Pruning: Guyot

Harvest: Manual

Agricultural Method: Organic 

Production: 4000 bottles

Vinification: Fermentation in stainless steel tank, then oak barrels for 12-14 months. Kieselguhr filtration, malolactic fermentation, indigenous yeasts.

“When Yves Gangloff was a young man, he went down to the Rhone valley to spend time with his brother, ended up meeting his future wife, Mathilde, and never left.”



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