

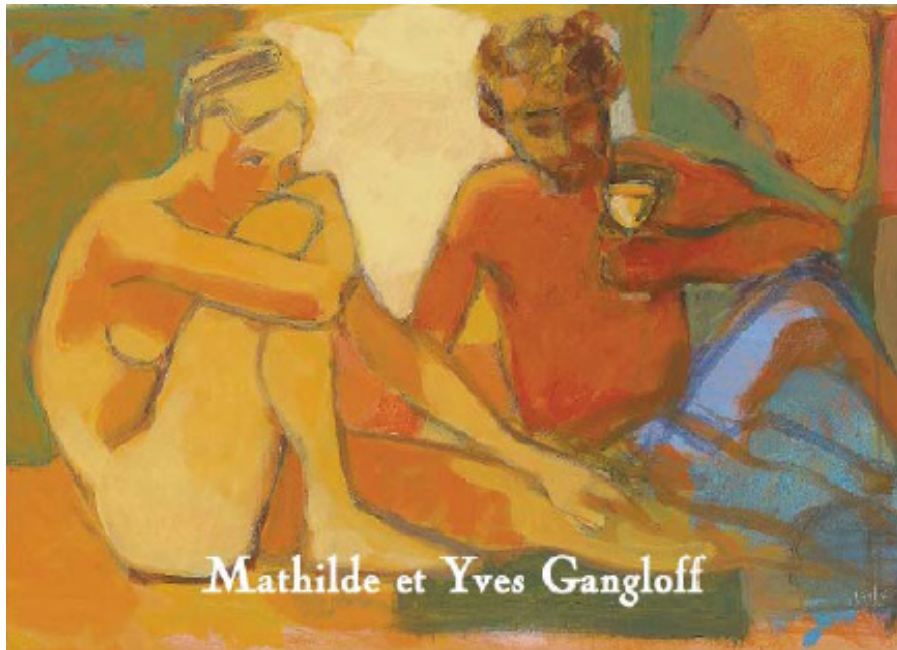


Domaine Mathilde et Yves Gangloff
Côte-rotie Condrieu St-Joseph
2 rue de la garenne 69420 Condrieu

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 Cote Rotie and Condrieu aromas.

Of the 2016 vintage Josh raynolds writes for Vinous: "Limpid gold. Potent, mineral-accented orchard and pit fruit and violet qualities on the perfumed nose. Silky and deeply concentrated in style, offering palate-staining white peach, pear nectar and tangerine flavors that display excellent clarity and back-end energy. The strikingly long, focused finish shows wonderful focus and thrust and juicy pit fruit character." (94 pts)



SPECIFICATIONS

Wine: Condrieu

Varietals: Viognier from Côte Bonette and Véron

Appellation: Condrieu

Exposure: South/ Southeast

Soil: Granitic

Vineyard Age: 20 years

Pruning: Guyot

Vineyard Area: 2.2 ha

Harvest: Manual

Agricultural Method: Organic 

Production: 8 500 bottles

Vinification: Aged for 12 months in 300-liter oak barriques. Kieselguhr filtration.

“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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