

Anthony Paret Les Ceps de Nebadon Condrieu

£39.95



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| Vintage: | 2017 |
| Bottle Size: | 75cl |
| Alcohol %: | 13.50% |
| Country: | France |
| Description: | A top rate white Rhône from the Viognier grape made by Alain Paret. This is quite stunning wine with lovely peach and apricot flavours enhanced by subtle use of oak. |
| Cepages: | Viognier |
| Group: | Rhône |
| Sub group: | Northern Rhône |
| Colour: | White |
| Closure: | Cork |
| Producer: | |
| Website: | www.maison-alain-paret.fr |
| Organic/Bio Status: | |
| Food / cocktail match: | Viognier is a really good white to match with pork. If you're feeling fishy, though, some halibut would definitely do the job! |
| Food / cocktail recipe: | |
| Press | Alain Paret was named as the winner of the inaugural 'Viognier Trophy' at the International Wine Challenge. |
| Awards | Alain Paret was named as the winner of the inaugural 'Viognier Trophy' at the International Wine Challenge. |
| Other Info: | Located in the northernmost part of the Rhône valley, 50 km south of Lyon, the vineyards of Alain Paret are southeast facing and planted on steep, uneven slopes. The soil is fairly homogeneous and is made up of schists and granite. It is shallow, light, permeable and warm. |