

FRANCOIS VILLARD Condrieu Deponcins 2020

FV **FRANÇOIS VILLARD**
CHARENTAIS - SAUVIGNON - COGNAC - SAINT-EMILION

Decanter

96 POINTS

“ Full-bodied, with quite noticeable oak at this stage. Wonderful sense of freshness, however, and great precision. Long, lush and generous yet defined, this is a very classic Condrieu in all its resplendent flamboyance. Cooling almond and coconut on the finish. From 25-year-old Viognier grown on granite soils in the villages of Chavanay and Vérin, fermented at low temperatures with indigenous yeasts. Spends 11 months in barrel, one third new, six months of which sees weekly lees stirring. Tasted non-blind.

- Matt Walls, September 2021



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