



CONDRIEU

Résurgence



Drawing on over a century of family experience in maturing fine Rhône Valley wines, Michel and Xavier created the « Domaine de Pierre Blanche in the foothills of the Pilat massif in the late 1980s. After clearing the land and planting, the estate now boasts 16 hectares of Côte Rôtie, Condrieu, St Joseph and IGP. In order to preserve biodiversity, the estate uses integrated farming methods and is certified HVE (Haute Valeur Environnementale). As each terroir is unique, they are vinified separately to respect all their diversity.

- **GRAPE VARIETIES**

- Viognier

- **TERROIR AND VINES**

- Résurgence owes its name to the old wells on the plot. Situated on south-facing slopes, the vines cling to granitic bedrock covered by a thin layer of unstable silico-limestone soil. The vines are worked exclusively by hand. (pruning, leaf stripping, tillaging, harvesting).

- **VINIFICATION AND AGEING**

- Vinified at low temperature in oak barrels (at 16°C) for a minimum of 4 weeks, then aged for 10 to 12 months on fine lees.

- **TASTING COMMENTS**

- This wine has a pale gold color and a powerful nose of mango and apricot. It is very rich and long on the palate.

- **FOOD/WINE PAIRING**

- Enjoy with green asparagus, oysters, pike quenelles, scallops with caramelized endives, or chicken stir-fry with bell pepper cream.

- **CELLARING POTENTIAL**

- 7 years or more in some years.
- Wine awarded by the Guide Hachette 2024.

LE GUIDE
HACHETTE
DES VINS
2024

DOMAINES XAVIER MOURIER

53 RN 86 Chanson 42410 Chavanay -Tel (33) 04 74 87 04 07- mail : contact@domainemourier.fr