

DOMAINE CHRISTOPHE BILLON Condrieu 'Les Matisses'

At the very top of the hill overlooking the northern Rhône town of Ampuis, you'll find the modest yet rising-star estate of Christophe Billon. Since 1991, Christophe has crafted honest, authentic Syrah wines from these steep, terraced slopes. His family's roots go back generations in Ampuis; the family's oldest parcel of vines was planted by Christophe's grandfather in 1942. The family crafts three Côte-Rôtie cuvées, each generously structured and stunningly pure, and each a faithful representation of the power and purity of these "roasted slopes."

WINERY: Domaine Christophe Billon WINEMAKER: Christophe Billon

ESTABLISHED: 1991

REGION: FRANCE • Rhône Valley • Ampuis

APPELLATION: Condrieu AOC

BLEND: 100% Viognier

VINEYARDS: A single-vineyard selection from a small lieu-dit called 'La Caille,' in the commune of Condrieu, facing south/southwest. Soils are

primarily granite. Just some 1,500 bottles are produced.

AGE OF VINES: 15 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in temperature controlled, stainless steel tanks. Aged for 12 months in older French oak barrels (five years old and older).

TASTING IMPRESSIONS: Aromas of citrus rind, yellow stone fruits, light spice, white flowers. Medium-bodied and fresh, lively; ripe flavors and long.

PAIRING SUGGESTIONS: As an aperitif; with white meat or fish; goat's cheeses from the region

