



Terroir

- **Vineyards:** these cover 2 communes in the French Department of the Loire, Saint-Michel-sur-Rhône and Vérin, on the right bank of the river.
- **Soil types:** granitic sand on steep terraces.
- **Climate:** hot summers, mild winters, regular rainfall.
- **Exposure:** South, sunny, sheltered from the North winds.
- **Background:** these vineyards have existed at least since Roman times. From the 17th and 18th Centuries the wine has been regularly mentioned in the diaries of travellers and wine lovers! Nowadays this small but renowned domain has one sole owner. Château-Grillet was consecrated as a Local Appellation in 1936.

Production

- **Area under cultivation*:** 4 hectares, annual production: 77 hl; basic yield: 37 hl/hectare.
- **Grape variety mix:** Exclusively Viognier.
- **Pruning:** the vine is cut back to a "brochet" (an old bud from the previous year) leaving an "arçon" or "archet" (stem) of 6 to 7 eyes.
- **Wine making:** natural alcohol content by volume 11% minimum.
- **Maturing :** at least 2 years in oak casks.

Tasting and drinking

- **Appearance:** a clear bright colour, maturing to deep gold.
- **Nose:** a highly floral starting bouquet, maturing to honey, peach and apricot.
- **Palate:** rich and unctuous, offering the flavours of vine flowers and almonds, it is full-bodied and rounded, without acidity.
- **At the table:** perfect for serving with fresh water fish. The bottle should be uncorked a few hours in advance to let it breathe, or better still be transferred to a carafe.
- **Laying down:** the wine spends 2 years in vats or oak casks in the Château's cellars. This wine can be drunk young, will also improve with age (10 years).
- **Famous patrons:** Blaise Pascal, Thomas Jefferson among many others.



The words to express it

"Château-Grillet is often thought to be the best white wine in the World! This is a subjective view, although many of us would be happy to be numbered among the 20,000 lucky people (10,000 bottles are produced annually), who enjoy drinking this wine each year...!"

* Source: harvest statement 2006

