

**LES MANDOULS**  
**CONDRIEU**  
 WHITE

FERRATON *f* PÈRE & FILS

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**GRAPE VARIETY**

100 % Vignier

**SOIL**

Granitic sub-soil with alluvial deposits on the surface. South to South-East facing. The vines are situated on steep slopes which are organized in terraces (les Chalets) surrounded by low walls. Work is all manual.

**VINIFICATION**

After pressing, the must is cold settled for 48 hours. Only the indigenous yeasts are used for the fermentation which occurs at a temperature between 17 and 21°C.

**AGEING**

The malolactic fermentation has not been achieved to give the wines a maximum of aromatic freshness. The wine is aged for about 85% in stainless steel vats and the rest in big oak barrels (demi-muids) to achieve the purest fruit possible.

**TASTING**

**Colour :** pale gold colour with silver tints.  
**Nose :** very intense with notes of exotic fruit: pineapple, lychee. Very fresh.  
**Palate :** pure, very long, aromas of white peaches and exotic fruit.