

BIANCO

September 2022



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2018 CONDRIEU LIONEL FAURY \$64

The Viognier grape has been cultivated on the granite slopes of Condrieu since at least Roman times, and likely long before, which makes it all the more incredible that it almost disappeared after World War II; production for the entire appellation dropped to as low as 2,500 bottles in the late 1960s, according to John Livingstone-Learmonth in *The Wines of the Northern Rhône*. Its revival has been hard fought, as the steep, terraced slopes here are painstakingly difficult to work, but the payoff for diligent growers is one of the world's most remarkable dry whites. Its ravishing perfume, luxurious body and texture, and unique abilities at table endow Condrieu with a special place in the connoisseur's cellar. Flabby and sweet versions are easy to produce, but the dry style, which preserves perfume and freshness along with unctuous richness, is the Holy Grail. For a little more than a decade, Lionel Faury has been mastering the art, and he is now among the elite producers of this storied French white.



Lionel Faury © Gail Skoff

Pairs well with seared scallops, creamy vegetable risotto, spicy noodle dishes, or roasted fowl.







2021 LANGUEDOC BLANC “CUVÉE SAINTE AGNÈS” ERMITAGE DU PIC SAINT LOUP \$31

Here is one of southern France’s most amazing values in white wine. A Roussanne-dominated blend grown at high altitude in limestone atop the Pic Saint Loup and aged in *foudres*, this country white shows so much class and is so lively you will be blown away. In addition to the relatively cool terroir, the Ravaille brothers’ passion for biodynamic farming undoubtedly contributes to this wine’s surprising nerve and verve. The new vintage has freshly arrived so here’s your chance to enjoy that smooth, round southern texture, with an herbal, verbena, white fruit expression that is tough not to love. Perfect with a light chill on its own, or with small bites, it is the ideal segue before reaching for a rounder rouge. This dry white is truly a hidden treasure of southern France.



The cellar at Ermitage du Pic Saint Loup © Gail Skoff

Pairs well with tapenade, grilled sea bass, moules marinières, or fennel gratin.

					
2018 CONDRIEU Lionel Faury Northern Rhône	Viognier	Vines planted between 1976–2007 Granite	Serve cool 50–54° F Decant optional	Apricot, white peach, lychee, jasmine Opulent, finessed, mouth-filling	Drink now through 2025
2021 LANGUEDOC BLANC “CUVÉE SAINTE AGNÈS” Ermitage du Pic Saint Loup Languedoc	50% Roussanne, 30% Clairette, 10% Marsanne, 10% Grenache Blanc	15- to 80-year-old vines Clay, limestone, dolomite	Serve cool 50–54° F Decant optional	Honeysuckle, anise, stone fruit Creamy, voluptuous, nervy	Drink now through 2028

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