Les Cassines

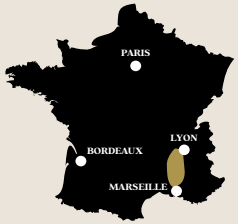
CONDRIEU

2024

FRANCE

Northern Rhône Valley

Grape variety
100% VIOGNIER



Long before the modern era, the Condrieu trading port and its riverboats helped this wine gain renown far beyond the region, thanks to the Rhône River.

The name “Les Cassines” refers to the small fishermen’s huts that once lined the Rhône riverbanks.

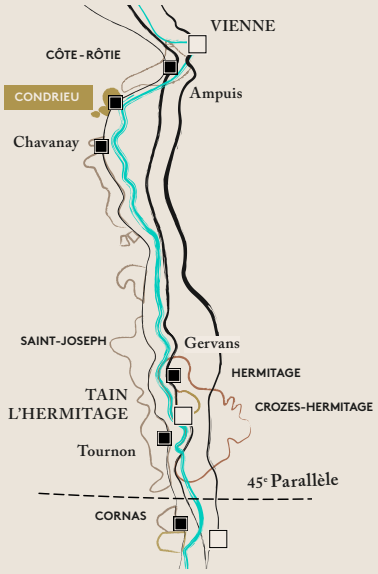
DOMAINES
PAUL JABOULET AÎNÉ
MAISON FONDÉE EN 1834

SITUATION / TERROIR

Year of vine planting: **1990**

AOP surface area: **215 ha**	Yield (AOP): **41 hl/ha**
Surface of our plots: **3,5 ha**	Yield (our plots): **Between 15 and 25 hl/ha**

Soil geology: Plots situated on steep slopes overhanging the river.
Granitic soils resting on ancient glacial alluvium, exposed south and southeast.



Harvest
Manual harvesting by plot in small 12 kg crates.

Vinification / Ageing

Whole-cluster pressing.

Low-temperature fermentation, partly in barrels, stainless steel vats, and concrete egg.

Ageing on lees for 8 months, in barrels and vats, depending on the plot and vintage profile.

Vintage
Harvest date: Between 12 and 20 September 2024

ISO 14001 ISO 9001

WEATHER CONDITIONS

Winter and spring : An exceptionally mild and dry winter was followed by a rainy spring, helping to replenish water reserves. Budburst occurred very early due to the mild temperatures, but was slowed by a cool and wet May, which extended flowering similarly to the previous vintage.

Summer : A mix of heat and humidity, with véraison beginning later than usual. Despite a high mildew pressure in spring, the vines developed without water stress. The warm summer weather allowed for quick and even ripening of the grapes.

Alcohol:	Cellaring potential:	Serving temperature:
13 % Vol.	**3 to 5 years**	**12 to 14°C**

NOTES DE DÉGUSTATION

Pale yellow robe. The nose is expressive with notes of orange blossom, vine peach and melon. The palate retains a lovely freshness, with pronounced aromatic intensity carried by stone fruit, citrus, and a fine bitterness on the finish. (June 2025)