



HUGO & PAULINE VILLA

CONDRIEU

Hugo and Pauline Villa grew up at the side of their father, grower Pierre-Jean Villa, immersed in the wine culture of the Northern Rhône. In 2022, after years of securing top fruit sources and defining their style through small-scale experimentation, they launched their own range of wines. While Pierre-Jean's wines have always been made with an eye towards *vins de gastronomie*, Hugo and Pauline have pursued a more contemporary, farm-to-table style emphasizing camaraderie, joy and drinkability.



VINEYARD

- Site:** The vines are in Saint-Pierre-de-Boeufin in the Condrieu appellation.
- Soil:** Granite slopes.
- Vines:** From turn-of-the-century vines. Hand harvested. Hugo and Pauline are focused on farming without pesticides, herbicides or synthetic fungicides and on developing agroforestry.
- Varieties:** Viognier.

CELLAR

- Vinification & Aging:** Ferments are spontaneous, and *élevage* takes place in 228L barrels plus *demi-muids* (400, 500 and 600L) for one year.
- Production:** 5,000 bottles.
- Profile:** The wine has Condrieu's extraordinary aromatics with loads of texture and tension.