

Domaine Georges Vernay Condrieu "Les Chaillées de l'Enfer" dry white 2018



Product price:

€600.00

Product features:

Area: NORTHERN RHONE

Winemaker: Christine Vernay

Vintage: 2018

Appellation: Condrieu

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 94/100

Cépage dominant: viognier

Product short description:

94/100 RVF. With the Coteau de Vernon, the other legendary Condrieu from the domaine Georges Vernay.

Product description:

PRESENTATION OF DOMAINE VERNAY
+ ALL ITS OTHER WINES IN STOCK

Domaine Georges Vernay Condrieu "Les Chaillées de l'Enfer" white 2018

RVF Guide to the Best Wines of France 2021(Nov. 2020): 94/100. *Shows increasingly sunny aromas; this generosity is balanced by superb bitterness on the finish.*

Technical sheet written by the domaine :

Vines:

100% grape variety: VIOGNIER. Average age of the vines: 50 years.

Vineyard: 2 Ha on south, southeast facing terraces on granite soil with biotite located in Condrieu, the heart of the appellation's origin. The very rugged vineyard makes any mechanization impossible. The vines are maintained manually and treatments are carried out with **organic** products.

Planting density: 8,000 to 10,000 plants/hectare.

Annual production: 7,000 to 8,000 bottles.

Pruning: Simple Guyot.

Harvest: Manual, at full maturity (13° - 14°) in crates.

Vinification: direct pressing of whole bunches. Fermentation of clear juices after static settling with temperature control in 225 l barrels for 4/5 weeks. 14.5% Vol.

Aging: in barrels, on fine lees for 12 to 18 months (25% new wood) with bâtonnage.

Cellaring: to be enjoyed between 2 and 10 years.