

Domaine Georges Vernay Condrieu "Coteau de Vernon" dry white 2020



Product price:

€435.00

Product features:

Area: NORTHERN RHONE

Winemaker: Christine Vernay

Vintage: 2020

Appellation: Condrieu

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 97/100

Bettane + Desseauve: 96/100

Cépage dominant: viognier

Alcool: 14,5

Product short description:

97/100 RVF. One of the greatest dry white wines in the world, simply put. The best Condrieu, naturally.

Product description:

PRESENTATION OF DOMAINE VERNAY
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Domaine Georges Vernay Condrieu Coteau de Vernon blanc 2020 :

RVF Guide to the Best Wines of France 2023 (August 2022): 97/100. *THE wine of the appellation, with a grand definition of fruit and absolutely remarkable balance. It opens a huge aromatic palette, very complex and deep, blending flowers, white fruits, and herbs. It finishes with noble bitterness and a fresh breath.*

Bettane + Desseauve Guide: 96/100. *A juice finer than Chaillées de l'Enfer, with a slightly more pronounced warmth that allows it to broaden the finish. Another terroir. Another style.*

Technical sheet written by the domaine :

Vines:

100% VIOGNIER grape variety, average age of the vines: 50 to 80 years.

2.5 Ha of south and southeast facing terraces on granite soil with biotite, a registered lieu-dit located in Condrieu, the heart of the appellation's origin. The very rugged vineyard makes mechanization impossible. The vines are maintained manually. Treatments are carried out with organic products.

Planting density: 8000/10000 plants/hectare.

Annual production: 7000 bottles.

Pruning: Simple Guyot.

Manual harvest, at full ripeness (13° 14°) in crates.

Vinification: direct pressing of whole bunches, static settling, and fermentation in barrels.

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

Cellaring: to be enjoyed between 2 and 15 years.