

# Domaine Georges Vernay Condrieu "Les Chailles de l'Enfer" dry white 2022



Product price:

**€600.00**

Product features:

Area: NORTHERN RHONE

Winemaker: Christine Vernay

Vintage: 2022

Appellation: Condrieu

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 96/100

Wine Advocate (Parker): 95/100

Cépage dominant: viognier

Alcool: 14

Product short description:

**96/100 RVF!** With the Coteau de Vernon, the other mythical Condrieu of the Georges Vernay domaine.

Product description:

**PRESENTATION OF THE VERNAY DOMAINE**  
**+ ALL ITS OTHER WINES IN STOCK**

Comments on this

**Domaine Georges Vernay Condrieu "Les Chaillées de l'Enfer" White 2022:**

**RVF Guide of the Best Wines of France 2025** (August 2024): **96/100**. *The definition and depth of Condrieu wines remain exemplary in 2022. Les Chaillées de l'Enfer offers an impressive power and*

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*maturity management. An intense wine that should be patiently awaited.*

**Robert Parker's Wine Advocate (Yohan Castaing, February 2025): 95/100.** *Picked in early September, the 2022 Condrieu les Chaillees de l'Enfer is one of the standouts this year, as is so often the case, unfurling in the glass with aromas of almond blossoms, pear, white peach, chamomile and fresh flowers, giving the sensation of a cold vintage's aroma profile despite the dry, hot conditions of the year. Full-bodied, dense and rich, it's perfectly balanced with a satiny attack, a broad, fleshy core of fruit and a long, demonstrative and quite elegant finish. It's a terrific effort that transcends the vintage. **Drink date 2024-2044.***

### **Technical sheet written by the domaine :**

#### **Vines:**

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

Vineyard: 2 hectares on terraces facing south, southeast on biotite granite soil 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 vines/hectare.

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

Pruning: Simple Guyot.

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

**Vinification:** Direct pressing in whole bunches. Fermentation of clear juices after static settling with temperature control in 225 L barrels for 4/5 weeks.

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

**Cellaring:** Best enjoyed between 2 and 10 years.