

Domaine Georges Vernay Condrieu "Les Chaillées de l'Enfer" dry white 2023



Product price:

€600.00

Product features:

Area: NORTHERN RHONE

Winemaker: Christine Vernay

Vintage: 2023

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 from the domaine Georges Vernay.

Product description:

PRESENTATION OF DOMAINE VERNAY
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Domaine Georges Vernay Condrieu "Les Chaillées de l'Enfer" dry white 2023

RVF Guide to the Best Wines of France 2026 (Sept. 2025): **96/100**. *The trio of Condrieu stands as a model [...] Les Chaillées de l'Enfer, with a sunny and complex*

profile, blending aromas of white and yellow fruits, flowers, and citrus.

Robert Parker's Wine Advocate (Y. Castaing, mai 2026): 95/100. *The 2023 Condrieu les Chaillees de l'Enfer, sourced from mid-slope old vines and bottled as a parcel selection rather than a lieu-dit, was vinified in foudres and barrels (without truncated vats). It reveals a solar yet elegant aromatic profile, offering aromas of almond, apricot, white flowers and white peach. Medium- to full-bodied, powerful and concentrated, it combines ripeness with freshness, supported by a fine spine of acidity. Both dense and elegant, it's framed by a subtle, gastronomic bitterness that lends definition, concluding with a perfumed, endless finish. This is a compelling Condrieu that marries power with finesse.* **DRINK 2030-2048**

Technical sheet written by the domaine :

Vines:

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

Vineyard: 2 Ha on south and southeast facing terraces on granite soil with biotite located in Condrieu, the original heart of the appellation. The very steep 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 crates.

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

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

Cellaring: to be enjoyed between 2 and 10 years.