

Domaine Aurelien Chatagnier Condrieu dry white 2024

Product price:

€246.00



Product features:

Area: NORTHERN RHONE

Winemaker: Aurélien Chatagnier

Vintage: 2024

Appellation: Condrieu

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Wine Advocate (Parker): 93/100

Cépage dominant: viognier

Alcool: 13,5

Product short description:

A Condrieu that must be compared to the best... at a lower price! Best enjoyed in its youth.

Product description:

PRESENTATION OF DOMAINE CHATAGNIER
+ ALL ITS OTHER CUVEES IN STOCK

Domaine Aurélien Chatagnier Condrieu 2024

Robert Parker's Wine Advocate (Y. Castaing, mai 2026): 93/100. *Wafting from the glass with a vibrant, fresh bouquet of honeysuckle, exotic fruits and white fruits intertwined with delicate floral notes, Chataignier's 2024 Condrieu possesses a round, fleshy and dense palate framed by delicate gastronomic bitterness and enlivened by racy acidity. Long and fresh on the finish, this is a particularly lively expression of Condrieu.* **DRINK 2026-2040**

Technical sheet written by the domaine :

A little over 3600 bottles produced.

Blend of 2 plots 100% viognier located in the municipality of Limony, on a granitic soil. For one, full south exposure and granitic soil with a bit of clay (for richness). For the other, full east exposure and granitic soil (elegance and finesse).

Vinification: Manual harvesting, fermentation with natural yeasts, in barrels, and temperature control

from 15 to 20 °C. Malolactic fermentation also in barrels. Aging for 8 to 9 months in barrels, of which 10% are new.