

DOMAINE GEORGES VERNAY CONDRIEU 'LES CHAILLÉES DE L'ENFER'



Old-Vine Viognier. This wine blends fruit flavors of apricot, pear and white peaches with citrus fruits, waxy notes, floral notes of white flowers, rose and violets, vegetal notes of mint and thyme, and hints of spicy ginger and saffron. Mineral and saline. Elegant, rich and very pure, with a lovely freshness and perfect balance. Organic.

From a 5-acre vineyard with 50-year-old vines, planted on southeast facing terraces on biotite granite soils in the Condrieu Appellation, Northern Rhone, France. The term *Chaillées* comes from regional dialect meaning 'rocky' and refers to the stone walls that form the terraces of the plot. Visitors are often heard saying *On est à l'Enfer* (We are in Hell), due to the intense heat endured on the vineyards' south facing plots. Hence, the name of the wine, which loosely translates to: The Rocky Walls of Hell. Mechanization is impossible on the very uneven and steep vineyard, so the vines are cared for manually using organic farming techniques. Grapes were manually harvested, meticulously sorted and pressed. After a temperature controlled must settling, the clear juice was fermented in *barriques* for 4-5 weeks, then aged on its fine lees in oak barrels (25% new) for 12-18 months, with regular *bâtonnage*.

Founded in 1937, Domaine Georges Vernay is one of the most iconic estates in the Northern Rhône. Christine Vernay took over in 1996 from her father (who saved the Condrieu appellation) and grandfather who created the estate. She has employed organic farming for more than 20 years. In 2006, her brother Luc joined her to manage the vineyards. Managing the vinification process allows her to follow her intuition. Christine grew up on these hillsides and the scent of mint, the taste of acacia and the delicacy of the violets run through her veins. Her constant quest for perfection means reviewing the working methods every year. And work begins in the vines. Christine Vernay walks the slopes of her hillsides, observing and listening; this is what guides her work in the cellar.

Now certified organic, they make some of the best wines the region has to offer.

"When I create a wine, I'm not looking to impress. A fine wine must enthrall." Christine Vernay

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Tasting Note:

GEORGES VERNAY CONDRIEU 'LES CHAILLÉES DE L'ENFER'

Old-Vine Viognier. Apricot, pear, white peach, citrus, florals, waxy notes, mint, thyme, ginger & saffron; mineral & saline; elegant, rich & very pure; lovely freshness & perfect balance. Organic.

Shelf Talker:

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