

# CONDRIEU: (HAILLÉES DE L'ENFER)

## Style

Rich, complex, dry white.

## Région

Northern Rhône

## Producer

Christine Vernay.

## Appellation

Condrieu, on the West Bank of the Northern Rhône.

## Cépage

100% Viognier.

## Tasting Note:

A rich, unctuous Condrieu with diverse scents of tropical fruit, honey and vanilla. A palate of figs and nuts with mineral undertones precedes a luscious, long finish.

## Serve

This is a gastronomic wine that would stand up well to richer fish dishes, chicken in cream sauces and spicy Asian curries.

## Cellarage

This is a wine that illustrates Viognier's longevity and can be kept for a decade or more.

## Vinification

Ultra-ripe grapes from .08 of a hectare of vines, dating from 1957, grown on 'La Caille' climat are hand-harvested and vinified in small oak barrels one quarter of which are new. It is bottled in January 15 months after the harvest.

## History

The Vernay name is synonymous with quality Viognier. Christine's father Georges (formerly president to the Condrieu growers' syndicat & who was born in 1926) was instrumental in keeping the Condrieu appellation from extinction in the 1960s when there were only 8 hectares left under vine! The Vernays have worked tirelessly to promote Viognier and are largely responsible for its current renaissance and newfound global popularity. Christine Vernay took over wine-making responsibilities here in 1997 and is assisted in the management of the estate by her husband Paul Amsellem. Today the Vernays farm 7.5 hectares of vines at Condrieu, which puts them in the top 3 growers in volume terms (alongside Cuilleron & Guigal).

The Chaillées d'Enfer name literally translates as the 'Terraces of Hell' and the Vernays first produced this wine in the 1992 vintage.

