



Condrieu :
‘Coteau de Vernon’

Specification sheet

The Coteau de Vernon is the very heart of the Condrieu appellation and that of our estate and the wine which carries its name offers the most complex and yet subtle expressions of viognier. It is a wine with a restrained exuberance, a quintessential Condrieu.

In its early years it offers great concentration, a strength that dares not reveal itself. It is only after many years in the cellar that it fully and truly expresses itself.

APPELLATION	CONDRIEU
GRAPE VARIETIES	100 % VIOGNIER
VINEYARDS	2 hectares, of south/south east facing granite, biotite terraces situated at the very heart of the Condrieu appellation. The vineyards are situated on steep hillsides rendering the use of machines for their maintenance impossible. They are thus maintained manually without the use of weedkillers or insecticides and with all phytosanitary treatments made using organic products.
AVERAGE AGE OF VINES	Between 50 and 80 years old.
PLANTATION DENSITY	8,000/10,000 vines/hectare
CROP YIELD	25 Hl/Ha
ANNUAL PRODUCTION	7,000 bottles.
PRUNING STYLE	Guyot simple
ROOT STOCK	110 Richter
HARVEST	Manually harvested at full maturity (13% - 14%°), the grapes are then loaded & transported to the cellar in cases.

<i>VINIFICATION</i>	Pressing is made directly to the full harvest upon reception in the cellar, fermentation of clear juice takes place in barrels after static, temperature controlled must settling.
<i>MATURING</i>	In oak barrels (25% new) on fine lees for between 12 and 18 months, with regular stirring of the lees.
<i>AGEING</i>	Best drunk between 2 and 15 years.