



**Condrieu :**  
*‘Les Chaillées De L’Enfer’*

**Specification sheet**

*The term “Chaillées” comes from regional dialect meaning ‘rocky’ and is in reference to the dry stone walls that form the terraces of this plot. In times gone by those who traversed the plot would often be heard to say “On est à l’Enfer” ‘ We are in hell’, in reference to the intense heat one would be made to endure owing to the plots south facing exposition and thus this is how “Les Chaillées d’Enfer” ‘ The Terraces of Hell’ comes by its name. Opulent, full bodied and aromatic this is a remarkably well balanced wine. Drunk well even in its youth, several years of ageing however will allow it to fully reveal its charms.*

<b>APPELLATION</b>	CONDRIEU
<b>GRAPE VARIETIES</b>	100 % VIOGNIER
<b>VINEYARDS</b>	2 hectares, of south/south east facing granite, biotite terraces situated in the heart of the appellation of Condrieu. 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.
<b>AVERAGE AGE OF VINES</b>	50+ years old, many vines originally planted in <b>1957</b> .
<b>PLANTATION DENSITY</b>	Between 8,000 and 10,000 vines/hectare
<b>CROP YIELD</b>	30 Hl/Ha
<b>ANNUAL PRODUCTION</b>	Between 7,000 and 8,000 bottles.
<b>PRUNING STYLE</b>	Guyot simple
<b>ROOT STOCK</b>	110 Richter
<b>HARVEST</b>	Manually harvested at full maturity (13° 14 °), the grapes are then loaded & transported to the cellar in cases.

<b><i>VINIFICATION</i></b>	Pressing is made directly to the full harvest upon reception. Fermentation of clear juice in barrels of 225l after static, temperature controlled must settling. The fermentation itself takes between 4 to 5 weeks.
<b><i>MATURING</i></b>	In oak barrels (25% new) on fine lees for between 12 and 18 months, with regular stirring of the lees.
<b><i>AGEING</i></b>	Best drunk between 2 and 10 years.