

DOMAINE VERNAY Condrieu 'Chaillées de l'Enfer'

The wines of Domaine Vernay are the true representation of the soul of Condrieu, bottles that tell a complete and engaging story of this fabled appellation: its beginnings, its rebirth and its triumph as the ultimate expression of the northern Rhône's native white grape, Viognier. Founded in the late 1930s, this estate claims as its crown jewel the steeply graded, granite slopes of the 'Coteau de Vernon,' home of some of the appellation's oldest vines and the beating heart of the Vernay portfolio. One of France's top winemakers, Christine Vernay took the reins of the estate in 1996, as its third generation and modern visionary. Now with more than a quarter-century of experience behind her, Christine has welcomed her daughter, Emma, into the fields and cellar.

WINERY: Domaine Vernay

WINEMAKER: Christine Vernay ESTABLISHED: 1937 REGION: FRANCE • Rhône Valley • Condrieu APPELLATION: Condrieu AOC

BLEND: 100% Viognier

VINEYARDS: A single-vineyard selection from lieu-dit 'La Caille,' located in the heart of the village of Condrieu (and not far from 'Vernon'). Soils are also similar to Vernon, mostly granite with some mica and schist.

AGE OF VINES: 50 years

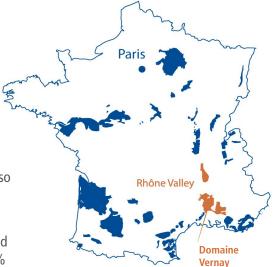
WINEMAKING: Hand-harvested in small cases. Full-cluster press; fermented on indigenous yeasts and aged in Stockinger foudre (15HL) and barrel (10% new oak) for 15 months.

TASTING IMPRESSIONS: Aromas of ripe Meyer lemons and stone fruits, Williams pear, roses and violets. Full-bodied, rich and expressive; a "wildly charming" wine, says winemaker Christine Vernay.

PAIRING SUGGESTIONS: As a refined aperitif; with smoked salmon and cream; sushi; white meat with mushroom-cream sauce

NOTES: A "chaillet" is the flat space on terraces where vines grow, between the stone walls. "Enfer" means hell.





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