

**CHRISTINE VERNAY**  
**DOMAINE GEORGES VERNAY**  
 ORGANIC VITICULTURE



**LES CHAILLÉES DE L'ENFER, CONDRIEU**

Les Chaillées de l'Enfer is a wine “with incredible charm”. It blends fruit (apricot, pear, white peaches...) with citrus fruits, waxy notes and other more floral (white flowers, rose, violets...), more vegetal (mint, thyme...) and spicy (ginger, saffron...) notes.  
 A tight Condrieu with saline and iodine tones, elegant, with a lovely freshness, this is a white of great purity with a perfect balance that could be called closed and tense.

<b>APPELLATION</b>	Condrieu
<b>ROOTSTOCK</b>	110 Richter
<b>GRAPE VARIETY</b>	100% VIOGNIER
<b>AVERAGE AGE OF THE VINES</b>	50 years.
<b>VINEYARD</b>	2 ha in south and south-east facing terraces on biotite granite soils located in Condrieu, original centre of the appellation. Mechanisation is impossible on the very uneven and steep vineyard. The vines are cared for manually using organic farming techniques.
<b>PLANTING DENSITY</b>	8,000/10,000 plants/hectare
<b>ANNUAL PRODUCTION</b>	7,000 to 8,000 bottles
<b>PRUNING</b>	Single Guyot
<b>HARVEST</b>	Manual, at full maturity (13°/14°) in crates.
<b>WINEMAKING</b>	Direct pressing of whole crop. Fermentation of clear juices after static clarification in 225-litre barrels for 4/5 weeks.
<b>MATURATION</b>	In barrels, on fine lees for 12 to 18 months (25% of new wood) with bâtonnage.
<b>AGEING</b>	To be enjoyed between 2 and 10 years.