

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE CHIRAT

AOP Condrieu
White

PRESENTATION

The Domaine Chirat, located on the steep slopes of the northern Rhône Valley, is a family exploitation specializing in the Condrieu and Côte-Rôtie appellations. For several generations, the Chirat family has cultivated its vines on terraces, on granite soils that give the wines remarkable finesse and minerality. Cultivation is conducted in sustainable viticulture, with limited interventions and particular attention to biodiversity. The harvest is exclusively manual, allowing rigorous selection of clusters at perfect maturity. The Condrieu whites are a true expression of Viognier: rich, aromatic, and of great elegance, they develop enchanting notes of apricot, peach, and white flowers. The Côte-Rôtie reds, made from Syrah and sometimes co-fermented with a touch of Viognier, reveal complex aromas of black fruits, spices, and violet, supported by a beautiful tannic structure and a persistent finish. An essential domain for lovers of great Rhône wines.

VARIETAL

Viognier 100%

LOCATION

The geographical location of this vineyard makes the terroir exceptional. Situated on the first slopes of the Poncins hillside, it is sheltered from wind and the intense heat of summer afternoons.

Age of vines: 15 years old

TERROIR

Granite soil with biotite.

IN THE VINEYARD

Our estate is located in the Northern Rhône Valley, 50 km south of Lyon, in the commune of Saint-Michel-sur-Rhône. All our vines are planted on the right bank of the Rhône, facing South to South-East, on a geological formation largely dominated by granite.

They stretch across three departments: Rhône, Loire, and Ardèche. We practice sustainable viticulture based on close observation of the vine's growth stages – "the right gesture at the right moment." Every essential vineyard practice is carried out to ensure grape quality: soil work, leaf thinning, crop thinning, controlled cover cropping, green manure, organic treatments, foliar fertilization, etc.

Vines on the slopes (AOP wines) are planted at a density close to 9,000 vines per hectare, in order to reduce vigor. Each vine then produces only a few small clusters, highly concentrated and aromatic. On the upper slopes (IGP wines), density is 5,500 vines per hectare, with controlled cover cropping and soil work to regulate vigor and limit erosion.

Our vine material comes from massal selection of our old vines, grafted in Savoie by the RIONDY nursery. Viognier is grafted onto Rupestris du Lot, an old, nearly forgotten rootstock that proves particularly well adapted to climate change, thanks to its suitability for poor soils and its ability to delay the vegetative cycle. Red varieties are grafted onto 3309 Couderc.

HARVEST

Hand-picked.

WINEMAKING

Direct pressing of whole clusters. Fermentation takes place in wood. Malolactic fermentation is carried out fully, partially, or blocked depending on the vintage.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING

12 months in 228 L oak barrels, followed by 6 months in stainless steel tanks.

SERVING

Serve at 10–13°C.

AGEING POTENTIAL

5 to 10 years

TASTING

A pale straw-yellow color with golden highlights. The nose is highly complex, offering fresh apple, red peach, nectarine, and honey. The palate is long and silky, yet retains freshness and minerality. The aromatic persistence is remarkable, lingering with notes of toast and subtle smokiness.

FOOD PAIRINGS

This wine pairs beautifully with asparagus, foie gras, freshwater fish, monkfish with pepper, and creamy poultry sautés.

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