



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%

TERROIR

The Condrieu terroir is defined by its steep south- and southeast-facing slopes on the banks of the Rhône River. These dramatic inclines are composed of terraces with sharp gradients. The soil is predominantly granite and schist, often mixed with pebbles, which ensures excellent drainage, thermal inertia, and allows the Viognier to ripen slowly and progressively. The region enjoys abundant sunshine, cooling northern winds, and significant diurnal temperature variations, all of which help preserve freshness and aromatic clarity in the grapes.

IN THE VINEYARD

The Chirat family has worked these vineyards for generations with a commitment to environmentally respectful viticulture and biodiversity. The vineyard is cultivated manually — with pruning, leaf thinning, and canopy management — to optimize sun exposure and air circulation around the grape bunches. High vine density encourages healthy competition among the vines, enhancing aromatic concentration in the grapes.

HARVEST

The grapes are harvested by hand.

WINEMAKING

Depending on the cuvée, grapes are partially or fully destemmed, then gently pressed to preserve finesse. Cold settling may be used before fermentation, which takes place in temperature-controlled tanks (stainless steel or concrete). This careful control helps retain the Viognier's fresh aromatics — floral, exotic fruit — without excessive alcohol or heat impact.

AGEING

Partial barrel ageing is employed for terroir-focused cuvées like "Sous l'Église," typically in oak barrels or demi-muids. New oak is used sparingly, if at all, to avoid overshadowing the fruit. Ageing lasts approximately 8 to 10 months, or up to a year, followed by a period of rest and refinement before bottling and release.

SERVING

Serving temperature: 8 to 12°C

AGEING POTENTIAL

3 to 5 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE CHIRAT

AOP Condrieu
White

TASTING

The 2024 Condrieu "Sous l'Église" from Domaine Chirat captivates with its balance between aromatic richness and controlled freshness. In the glass, it reveals a pale yellow hue with golden highlights, reflecting the Viognier's optimal ripeness. The nose is intense and expressive, blending ripe apricot, white peach, acacia blossom, and subtle exotic notes of mango and candied lemon. On the palate, the attack is smooth, the texture silky, almost velvety, supported by a fresh and tense backbone that extends the finish. Hints of sweet almond, warm stone, and lingering floral tones complete this full-bodied yet never heavy profile, all finesse and brightness.

FOOD PAIRINGS

This expressive Condrieu pairs beautifully with refined and delicate cuisine. It enhances lightly seared scallops, turbot with mousseline sauce, or chicken breast in a creamy morel sauce. Its velvety texture is a natural fit for gently spiced Asian dishes like coconut shrimp curry or a stir-fried medley of crisp vegetables. For vegetarian pairings, consider green asparagus risotto, parsnip purée, or roasted butternut squash with warm spices. At the end of a meal, it complements cheeses such as fresh goat cheese, Brillat-Savarin, or lightly aged tomme.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.