



DOMAINE GEORGES VERNAY

AOP Condrieu
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

The Domaine Georges Vernay, founded in 1937 by Francis Vernay in Condrieu, is an emblematic estate of the northern Rhône Valley. Pioneer in the plantation of Viognier on the Coteau de Vernon, Francis launched the first mythical cuvée «Coteau de Vernon». His son, Georges Vernay, took over the torch in 1953, playing a crucial role in safeguarding the Condrieu appellation and the Viognier grape variety, which earned him the title of «Pope of Condrieu». Since 1996, Christine Vernay, third generation, has been running the estate with passion, extending the vineyard to 24 hectares spread over the appellations Condrieu, Côte-Rôtie and Saint-Joseph. Under his direction, the estate has obtained certification in organic viticulture and applies the principles of biodynamics, producing wines recognized for their elegance and complexity.

VARIETAL

Viognier 100%

LOCATION

Single parcel located in the heart of the village of Condrieu, at the lieu-dit "La Caille", on biotite-rich granite soils.

Age of vines: 50 years old

TERROIR

High-density planting at 10,000 vines per hectare.

IN THE VINEYARD

The steep, terraced slopes make all mechanization impossible. The vineyard is grassed naturally, with manual maintenance using pickaxe and winch. Certified organic by Ecocert, with biodynamic preparations applied (Maria Thun cow manure compost, BD 500 and 501). Vines are pruned using the single Guyot method.

HARVEST

Manual harvesting at full ripeness, with grapes collected in 20kg crates.

WINEMAKING

Whole-cluster direct pressing, followed by cold static settling and fermentation on fine lees.

AGEING

Aged for 15 months in 15hl Stockinger foudres and barrels (10% new oak).

SERVING

Recommended temperature: 12-14°C

AGEING POTENTIAL

5 to 10 years

TASTING

Les Chaillées de l'Enfer is a rich, expressive Condrieu, bursting with aromas of apricot and exotic fruits. The natural opulence of Viognier is masterfully balanced by a pronounced minerality and a subtle saline finish. This combination results in an exceptional equilibrium: fruity richness, mineral length, and — most notably — no heaviness. It's a Condrieu of remarkable finesse and purity, undoubtedly among the finest in the appellation.

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.



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VISUAL APPEARANCE

Bright golden with green highlights.

AT NOSE

Apricot, mango, passion fruit, floral notes, saline edge.

ON THE PALATE

Rich, layered, mineral-driven with superb balance and persistence.

FOOD PAIRINGS

This wine pairs beautifully with:

Foie gras — its richness and freshness make it an elegant match.

Scallops — seared or carpaccio-style, the texture aligns perfectly with the wine's finesse.

Lemon meringue tart — the acidity and fruit complement the citrus notes in the wine.

Apricot tart — a nod to the Viognier's signature aroma.

Mountain cheeses — such as aged Tomme, to highlight the wine's texture and minerality.

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