



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

In the local dialect, Chays refers to dry-stone walls built into the hillsides to support terraces known as chaillées, where the vines are planted. These are located in the commune of Saint-Michel-sur-Rhône.

Age of vines: 30 years old

TERROIR

The soil is composed of 50% muscovite granite and 50% biotite granite, with a high level of bedrock weathering.

IN THE VINEYARD

Our estate is located in the Northern Rhône Valley, 50 km south of Lyon, specifically in the commune of Saint-Michel-sur-Rhône. All of our vineyards are on the right bank of the Rhône River and face south to southeast, on a geologically unified granite-dominant terroir. The plots span across three departments: Rhône, Loire, and Ardèche.

We practice sustainable viticulture, guided by close observation of the vine's growth stages: "The right gesture at the right time." All essential vineyard work for high-quality grapes is carried out: soil management, leaf thinning, green harvesting, controlled grass cover, green manuring, organic treatments, foliar fertilizers, etc.

The vines located on the slopes (used for Protected Designation of Origin wines) are planted at a high density of about 9,000 vines per hectare, reducing vine vigor. As a result, each vine yields only a few small bunches rich and concentrated in aromas.

The vines planted higher on the slopes (used for Vin de Pays) are at a density of 5,500 vines per hectare. These are managed with careful grassing and soil work to regulate vigor and prevent erosion.

Our vine stocks come from massal selections of our old vines and are grafted in Savoie by the RIONDY nursery. The Viognier is grafted onto Rupestris du Lot, an old and forgotten rootstock particularly well adapted to poor soils and climate change thanks to its ability to delay the vegetative cycle. The red grape varieties are grafted onto 3309 Couderc.

HARVEST

Grapes are harvested by hand.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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WINEMAKING

Pneumatic pressing is done with whole grape bunches, allowing for gentle and gradual juice extraction. Alcoholic fermentation is completed fully to ensure full expression of both primary and secondary aromas. Malolactic fermentation is partially carried out to balance the wine, adding a touch of softness while preserving freshness.

AGEING

Ageing takes place in 500L demi-muids, large oak casks (foudres), and traditional 228L barrels. No new oak is used.

SERVING

8-12°C (46-54°F)

AGEING POTENTIAL

3 to 5 years

TASTING

A pale straw-yellow wine with golden hues and bright green highlights. The nose is highly complex with aromas of violet, apricot, peach, and exotic fruits, along with toasted and mineral notes derived from the decomposed bedrock. The palate is long and silky, with exceptional aromatic complexity and a lingering finish.

FOOD PAIRINGS

For an elegant aperitif, asparagus with cured ham makes for a refined starter. Foie gras and lobster add a luxurious and flavorful touch, perfect for impressing your guests. Rigottes de Condrieu, small local goat cheeses, provide a delicate regional note. Finally, roasted chestnuts complete this gourmet spread, adding warmth and sweetness that contrast beautifully with the other dishes. This combination of flavors and textures ensures a memorable and exquisite experience.

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