

Yves Cuilleron Condrieu 'Lieu-dit Vernon'

COUNTRY

France

REGION

Rhône

GRAPE

100 % Viognier

VINTAGE

2019

ABOUT THE DOMAINE

Wine has been part of Yves Cuilleron's history for three generations, on both his paternal and maternal sides. His paternal grandfather started operations in 1920, and began to sell his own wine bottles in 1947. In 1960, the Yves's uncle Antoine took over the estate and field management. For the last three decades, Yves has been managing the production of the family estate, overseeing all the minute details of each step to ensure that his wines are 100% "made by hand" in his own unique style.

WINEMAKING

Biotite-rich granite. High-density planting (8,000-10,000 vines per hectares). Naturel cover cropping to avoid erosion. No insecticides with respect of soil and vine balance, few treatments (depending on weather and the necessary) and small amount of organic fertilizer. Vigour and yield control, leaf-thinning and green harvesting to promote grape ripening. Disbudding on the spring. A single plot cuvée. The grapes are picked when fully ripe and hand-sorted. After pressing, they are alcoholic with native yeasts and then malolactic fermented in barrels and big cask with temperatures control. 18 months in barrels and medium wooden cask, on the lees, no racking and stirring. After a rather late and dry start to the year, the summer heat made us fear for drought. Fortunately, mid-August storms brought beneficial rains for the grapes. The very sunny weather in September allowed for harvesting in excellent conditions, fostering the development of structured and elegant juices.

TASTING NOTES

Expressive nose with yellow fruit and toasted bread due to the ageing. Some exotic notes. Sleek, pure and well-balanced mouth. The sweetness of the viognier envelop the tension of the soil and give a acidulous final.



TECHNICAL NOTES

Alcohol by volume
14.5%