

THORMAN HUNT

EST. WINE SHIPPERS 1978

Cave Yves Cuilleron, Chavanay

Condrieu Les Chaillets

Grower

Yves Cuilleron took over the reins as the 4th generation vigneron in 1987. He is based in Chavanay, just south of Condrieu. Yves is a totally driven man with a growing family and a part share with other top growers in vineyards on the eastern side of the Rhône. He has around 75 hectares split as follows; 8 ha Côte-Rôtie, 12 ha Condrieu, 7 ha white Saint-Joseph, 20 ha red Saint-Joseph, 1 ha white Crozes-Hermitage, 3 ha red Crozes-Hermitage, 3 ha Saint-Péray, 1.5 ha Cornas, 19.5 ha IGP (PGI). He also has a fantastic new cellar, purpose-built and temperature controlled.

Vineyard

Selection of Condrieu plots on the terroir of granite to biotite. On this soil, the viognier expresses itself with a lot of minerality and elegance. "The Chaillets" is the local name for terraces. Planted in high density (8,000-10,000 feet per ha). Treatments limited as much as possible depending on the weather, no pesticides to preserve biodiversity, only organic fertilisers. Control of vigour and yield by leaf stripping, debudding in spring and green harvesting for better ripening of the grapes.

Vinification

Manual harvesting and individual plot vinification. Minimum intervention during vinification (indigenous yeasts). Vinification (alcoholic and malolactic fermentation) and 50% ageing in wooden barrels of 30 hectoliters and 50% in Burgundy barrels without racking, 8 months on lees. Assembly of the different plots before bottling.

Style

Stone fruits on the nose (apricot, peach), honey and floral notes. A rich palate of dried fruit and sweet spices. Rich and gourmet palate. A mineral freshness on the finish gives a great depth to this wine.



Grape varieties:

100% Viognier

Bottling options: 75cl

Vegetarian: Yes

Vegan: Yes

Closure: Cork

