

Yves Cuilleron

Condrieu 'Les Chaillets' 2024



WHITE
STILL WINE



FRANCE



RHÔNE



SUITABLE
FOR VEGANS

TASTING NOTE

From the estate's best and oldest vines comes this stunning Condrieu, dizzyingly perfumed with violet and spice, the palate a velvety mouthful of apricots.

VINIFICATION

Vinification: the grapes are picked when fully ripe and hand-sorted. After pressing, they are alcoholic and malolactic fermented in barriques with native yeasts. • Maturing: 9 months in barriques, on the lees, no racking, regular stirring.

FOOD MATCHING

shellfish and delicate fish (e.g. langoustine with lemon and fresh sage).

SIZE	75cl
VINTAGE	2024
ABV	13.5%
GRAPE VARIETIES	Viognier (100%)
CLOSURE	Natural Cork
SKU CODE	25996124
EXPRESSION	White, Generous, and Intense
COUNTRY	France
REGION	Rhône
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	25996124