Yves Cuilleron

Condrieu 'Les Chaillets' 2025



WHITE STILL WINE | FRANCE | RHÔNE | ORGANIC | SUITABLE FOR VEGANS

TASTING NOTE

Complex and lifted aromas of ripe apricot, white peach, jasmine, violet, honeysuckle, honey and a touch of sweet spice with subtle mineral or crushed stone undertones. Full-bodied, rich, and creamy on the palate, balanced by a crisp, zesty backbone and refreshing acidity. Long and harmonious, showing persistent stone fruit, a hint of toasted nut or sweet spice, and a clean mineral edge.

VITICULTURE

Oldest, best estate Viognier vines on S/SE-facing terraces above Chavanay. Les Chaillets means terraces, not a district. Muscovite-rich granite; 8,000-10,000 vines/ha. No insecticides or pesticides; limited weather-led treatments and organic-only fertiliser. Vigour/yield control, leaf-thinning and green harvesting aid ripening.

VINIFICATION

The grapes are picked when fully ripe and hand-sorted. After pressing, they are alcoholic and malolactic fermented in barriques with native yeasts. Spending 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	2025
ABV	13%
GRAPE VARIETIES	Viognier (100%)
CLOSURE	Natural Cork
SKU CODE	25996125
EXPRESSION	White, Generous, and Intense
COUNTRY	France
REGION	Rhône
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	25996125