

# Xavier Gérard



## Condrieu Côte Châtillon



### At a Glance:

- **Appellation:** AOC Condrieu
- **Encépagement:** Viognier (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.1 ha of vines in the Côte Châtillon lieu-dit near Condrieu
- **Soil Types and Compositions:** Granite
- **Vine Age, Training, and Density:** Staked and head trained, vines were planted in 1984-1985.
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually late September

### In The Cellar:

- **Fermentation:** Spontaneous, in neutral 600-l demi muids and 228-l barriques (50%) and stainless-steel tanks (50%)
- **Pressing:** Vertical basket press
- **Time on Lees:** Racked off lees following fermentation
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 12 months in neutral 600-l demi muids and 228-l barriques (50%) and stainless-steel tanks (50%)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:**

### In The Glass: