

Domaine Remi Niero Condrieu Cherytage

Domaine Remi Niero

France - Rhone Valley - Condrieu AOC

Cherytage is an evolution of the "Héritage" cuvee which now includes part of the Chéry plot - the remainder going to the "Vernon" bottling.

The wine is a pure expression of the terroir. A deep and brilliant golden color, the wine is charming and well-balanced offering an enticing nose of peach and apricot. Smooth and rich on the palate with great concentration and complex flavors supported by a hint of minerality that brings freshness and finesse to the wine. A long and elegant finish.

Specifications

Appellation	Condrieu AOC
Wine Type	White
Varietals	100% Viognier
Age of Vines	40 years old
Agricultural Practices	Sustainable
Soil type	granite
Vinification	Hand harvested and Full Cluster. Pneumatic pressing. Alcoholic fermentation in temperature controlled stainless steel tanks. 50% aged in French oak barrels (228L and 400L) for 12 months (1/3 new) and 50% aged in stainless steel tanks. Malolactic fermentation.
Production	64 (9-liter cases)
Pairings	Salmon carpaccio, scallops, foie gras, pork loin with curry sauce, delicate Asian food, goat cheese.



Reviews and News

2021 Domaine Remi Niero Condrieu Cherytage - 97 PTS - DECANTER

2021 Domaine Remi Niero Condrieu Cherytage - 93 PTS - JD