

Xavier Gerard

Condrieu Cote Chatillon

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Condrieu

CEPAGE: 100% Viognier

WINEMAKING: Grown from 30 to 40-year-old Viognier vines, the grapes are carefully harvested at optimal ripeness, ensuring the balance of fruit intensity and acidity that defines a well-made Condrieu. Xavier Gérard employs traditional winemaking techniques, including gentle pressing to extract delicate flavors and fermenting in neutral oak to maintain the grape's purity while adding a subtle roundness.

AGING: One year in a mix of 500L and 225L barrels

THE STORY

The steep, craggy slopes of the vineyards demand that all work be done manually, and Xavier continues the traditional practices in the cellar, with spontaneous fermentation and classic Northern Rhone elevage, mostly in older barrels of demi-muid size. Xavier Gérard is an up-and-coming force to be reckoned with in the Northern Rhône. Having assumed control of his family's impressive holdings in Côte-Rôtie and Condrieu with the 2013 vintage, Xavier has been steadily honing his craft over the ensuing years; today, his svelte, pure, classicist renderings of Côte-Rôtie's unique terroir rival anything produced in the appellation. Furthermore, his nimble, acid-prizing touch with Viognier yields Condrieu of appealing restraint and foregrounded minerality.

THE SELLING POINTS

PAIRINGS: Complex dishes like lobster, veal, or truffled pasta

