



Saint Cosme – 2016 Condrieu

100% Viognier. Granite sand. Eight months' ageing.

Ageing: 40% in casks used for one wine – 30% in casks used for two wines – 40% in casks used for three wines.

Georges Vernay, who like my father passed away in 2017, was a genuine 'custodian' of Condrieu wines which he saved from sinking into oblivion in the 1970s. He inspired and provided guidance for many a wine grower (often unbeknownst to him) who would aim for excellence in their Condrieu wines. In the 1940s, Condrieu had 6 hectares of vines, including those belonging to Georges Vernay's father. Starting in the 1950s, he relentlessly strove to produce superlative wines and raise awareness of his outstanding terroir. He was the chairman of his appellation for 30 years, which demonstrates his sense of sharing with his peers. The style of Georges Vernay's wines – finesse, elegance and a quest for sense of place – should be a benchmark for any Condrieu producer. His wines also age incredibly well: over the years, Viognier scents totally fade away to usher in sense of place and nothing but. Irrespective of where they are in the world, Viognier producers should remember that the Viognier vines that have colonised the planet are automatically descended from Georges Vernay's vineyard. Of course, soil types, climate, the plants themselves and traditions are all equally interesting aspects, but no wine can spark emotion if there is no human input. Behind any great wine is a person who has thought, worked and above all, loved. I often think about Georges Vernay, even though I never knew him, and as someone with a like-minded ethos, I thank him.

Fennel, liquorice, elderflower, heirloom rose and anise.