

DOMAINE GEORGES VERNAY SYRAH 'FLEUR DE MAI'



100% Old Vine Syrah. Its name is derived from the variety of peach trees that were once planted on this May Flower parcel. Crisp aromas of violet, green pepper, blackberry, and wild cherry with light undergrowth. The palate is lively, very fruity, and round. Flavors of forest fruits, spices, and crushed rock surrounded by fine and melted tannins. Silky structure and an elegant finish with excellent balance. Serve with roasted quail and chestnuts, leg of venison with cranberry sauce, grilled duck breast, mushrooms and cheeses. It is produced in limited quantities. Organic.

From the IGP Collines Rhodaniennes in the Rhône. The vineyard is on a plateau adjoining the Condrieu. The climate is temperate-continental with mild winters and hot summers. The vineyards are exposed to wind from the south and sheltered from wind to the north, eliminating humidity and drying the grape. South/south-east facing vineyards which promotes early ripening. Decaying granite soil. The soil is worked traditionally and the vines are managed using organic farming techniques. The vines have an average age of 50 years. The grapes are harvested by hand at full maturity and put into crates. They are then destemmed and vinified in temperature controlled stainless-steel vats. Barrel fermentation 2 to 3 weeks. Aged in wooden vats for 8 months.

Founded in 1937, Domaine Georges Vernay is one of the most iconic estates in the Northern Rhône. Christine Vernay took over in 1996 from her father (who saved the Condrieu appellation) and grandfather who created the estate. She has employed organic farming for more than 20 years. In 2006, her brother Luc joined her to manage the vineyards. Managing the vinification process allows her to follow her intuition. Christine grew up on these hillsides and the scent of mint, the taste of acacia, and the delicacy of the violets run through her veins. Her constant quest for perfection means reviewing the working methods every year. And work begins in the vines. Christine Vernay walks the slopes of her hillsides, observing and listening; this is what guides her work in the cellar. Now certified organic, they make some of the best wines the region has to offer.

"When I create a wine, I'm not looking to impress. A fine wine must enthrall." Christine Vernay

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Tasting Note:

DOMAINE GEORGES VERNAY SYRAH 'FLEUR DE MAI'

100% Syrah. Crisp aromas of violet, green pepper, blackberry & wild cherry with undergrowth; flavors of forest fruits, spices & crushed rock with fine, melted tannins; lively & round; silky structure, excellent balance & an elegant finish. Organic.

Shelf Talker:

GEORGES VERNAY 'FLEUR DE MAI'



Old Vine Syrah, named for peach trees that once grew on site. Crisp aromas of violet, green pepper, blackberry & wild cherry with undergrowth. Flavors of forest fruits, spices & crushed rock with fine, melted tannins. Lively & round. Silky structure, excellent balance & an elegant finish. Pair with roasted quail, venison with cranberry sauce, grilled duck, mushrooms or cheeses. Produced in limited quantities. Organic.

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