

DOMAINE GEORGES VERNAY CÔTE-RÔTIE 'LE MAISON ROUGE'



100% Syrah. Dark fruits, oriental spices, smoke, licorice, cigar-box, chocolate, and black pepper. Structured and perfectly balanced, it is as sensuous and full-bodied as it is spicy and enchanting. The tannins are assertive, but the mastery of its vinification creates an exceptionally silky, velvety palate. Intense, elegant and harmonic. Organic.

From the Côte-Rôtie Appellation of the Rhône. 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. Mechanization is impossible on the very uneven and steep vineyard. The vines are cared for manually using organic farming techniques and have an average age of 50 years. The grapes are harvested by hand at full maturity and put into crates. They are then partially destemmed and vinified in wooden vats and open barrels. Barrel fermentation 3 to 4 weeks. Aged 24 months in barrels (30% new wood).

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 CÔTE-RÔTIE 'LE MAISON ROUGE'

100% Syrah. Dark fruits, spices, smoke, licorice, cigar-box, chocolate & black pepper; structured & balanced; as sensuous & full-bodied as it is spicy & enchanting; assertive tannins & a silky, velvety palate; intense, elegant & harmonic. Organic.

Shelf Talker:

GEORGES VERNAY 'MAISON ROUGE' CÔTE-RÔTIE



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