

DOMAINE GEORGES VERNAY VIOGNIER 'LE PIED DE SAMSON'



100% Viognier. *Le Pied de Samson* takes its name from the giant Samson who, stooping to drink water from the Rhône, left his footprint near the estate. Aromas of peach stones, citrus, and almonds with honeysuckle and a hint of white pepper. Flavors of stone fruit, melon, and tangerine. Savory minerality with a floral edge. A pretty, juicy, vibrant wine with outstanding balance. A hidden gem from this iconic estate! Organic.

From the IGP Collines Rhodaniennes Appellation, in the Rhône, France. 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. Set high on the village's hillsides on a granite soil. These vines at an altitude above 300m were recently removed from the appellation following the redistribution of the Condrieu AOC area. The soil is worked traditionally and the vines have an average age of 20 years and are cared for manually using organic farming techniques. Grapes harvested by hand at full maturity. Direct pressing of whole crop. Fermentation of clear juices after static clarification in temperature-controlled wooden vats for 3 to 4 weeks. Aged in wooden vats on fine lees for 6 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:

GEORGES VERNAY VIOGNIER 'LE PIED DE SAMSON'

100% Viognier. Aromas of peach stone, citrus & almond with honeysuckle & white pepper; flavors of stone fruit, melon & tangerine; savory minerality with a floral edge; pretty, juicy & vibrant; outstanding balance. Organic.

Shelf Talker:

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