

DOMAINE GEORGES VERNAY SYRAH 'SAINTE-AGATHE'



100% Syrah. Luscious, open aromas of red fruits and spices. The mouth is ample, carried by a fresh juicy fruitiness and hints of herbs. Saline freshness, good acidity, and satiny tannins with a fine, elegant character. Spicy, peppery nuances on the long, dynamic finish. A wine with lots of charm! Great paired with mushroom *vol-au-vent*, grilled veal, duck, flank steak, or small stuffed vegetables. Organic.

From the IGP Collines Rhodaniennes Appellation in 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. Decaying granite soil. Mechanization is impossible on the very uneven and steep vineyard. The vines have an average age of 40 years and are cared for manually using organic farming techniques. Grapes harvested by hand at full maturity, destemmed and vinified in temperature controlled stainless-steel vats. Barrel fermentation 2 to 3 weeks. Aged one year in barrels (no new wood).

Founded in 1937, the Domaine is a family estate. The land and the vines have been served through the generations and Christine Vernay is the third generation of the family to manage it. She took over from her father in 1996 and her brother Luc has managed the vineyards since 2006. She grew up on these hillsides and the scent of mint, the taste of acacia, and the delicacy of the violets run through her veins. The constant quest for perfection means reviewing the working methods every year. 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. Managing the vinification process allows her to follow her intuition. Organic farming has been employed for 20 years.

"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 SYRAH 'SAINTE-AGATHE'

100% Syrah. Luscious, open aromas of red fruits & spices; ample mouth carried by a fresh juicy fruitiness & hints of herbs; saline freshness, good acidity & satiny tannins with a fine, elegant character; spicy, peppery nuances on the long, dynamic finish. Organic.

Shelf Talker:

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