

# DOMAINE GEORGES VERNAY SAINT-JOSEPH 'TERRES D'ENCRE'



100% Syrah. *Terres d'Encre* (Lands of Ink) is a wine worthy of its name. Deep purple color. Aromas of black fruits and spices with a hint of violet. Savory flavors of dark red fruits with peppery spices, chocolate, a hint of violet and plenty of minerality.

Beautifully elegant, balanced and seamless on the palate with fine acidity. Fresh, complex, tannic, and racy. Best when opened an hour before serving. Serve with rabbit and olives, lasagna Bolognese, a landaise salad, or pork chops. Organic.

From 3.7 acres of exposed terraces on a granite soil in the municipality of Chavanay in the Saint-Joseph 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 have an average age of 30 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 one year in barrels (no 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:

### GEORGES VERNAY SAINT-JOSEPH 'TERRES D'ENCRE'

100% Syrah. Aromas of black fruits, spices & violet; savory flavors of dark red fruits with peppery spices, chocolate & plenty of minerality; elegant, balanced & seamless with fine acidity; fresh, complex, tannic & racy. Organic.

## Shelf Talker:

### GEORGES VERNAY 'TERRES D'ENCRE' SAINT-JOSEPH



100% Syrah. *Terres d'Encre* (Lands of Ink) is deep purple in color. Aromas of black fruits, spices & violet. Savory flavors of dark red fruits with peppery spices, chocolate & plenty of minerality. Elegant, beautifully balanced & seamless with fine acidity. Fresh, complex, tannic & racy. Best when opened an hour before serving. Pair with rabbit & olives, lasagna bolognese, a landaise salad or pork chops. Organic.

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