

# DOMAINE GEORGES VERNAY CONDRIEU 'LE COTEAU DE VERNON'



100% Viognier. Aromas of yellow fruits, fresh and candied citrus fruits, and exotic fruits, along with notes of spices, tobacco, wood, and leathers. Lingering bitter finish. Its balance is always perfect with plenty of freshness, vegetal and menthol notes, white flowers, and very good acidity. Complex and elegant. Fine, tight, self-assured, precise and delicate with a restrained exuberance. A quintessential Condrieu. Organic.

From the Condrieu 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. Mechanization is impossible on the very uneven and steep vineyard. The vines are cared for manually using organic farming techniques. Grapes harvested by hand at full maturity. Direct pressing of whole crop, static clarification, and fermentation in barrels. Aged in barrels on fine lees for 12 to 18 months (25% 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 CONDRIEU 'LE COTEAU DE VERNON'

100% Viognier. Aromas of yellow fruit, citrus & exotic fruit with spices, tobacco, wood & leather; perfect balance of freshness, white flowers, vegetal & menthol notes; good acidity, complex & elegant; lingering bitter finish. Organic.

## Shelf Talker:

### GEORGES VERNAY 'LE COTEAU DE VERNON' CONDRIEU



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