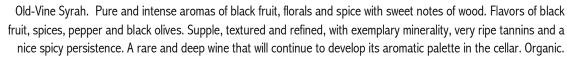
DOMAINE GEORGES VERNAY SAINT-JOSEPH 'LA DAME BRUNE'



Located in the heart of the Saint Joseph appellation, Northern Rhone, France, the plot is facing south-east in a very steep area with granite soil. Mechanization is impossible on the very uneven and steep vineyard. The vines are an average of 45-years-old and are managed in organic farming and maintained manually. The grapes are hand-harvested at full maturity, then partially destemmed and barrel-fermented for 2 to 3 weeks. Aged in barrels for 24 months (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:

GEORGES VERNAY SAINT-JOSEPH 'LA DAME BRUNE'

Old-Vine Syrah. Pure & intense aromas of black fruit, florals, spice & sweet wood; flavors of black fruit, spices, pepper & black olives; supple, textured & refined; exemplary minerality, very ripe tannins & a nice spicy persistence; a rare & deep wine. Organic.

Shelf Talker:

