



DOMAINE GEORGES VERNAY

AOP Côte Rôtie
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

The Domaine Georges Vernay, founded in 1937 by Francis Vernay in Condrieu, is an emblematic estate of the northern Rhône Valley. Pioneer in the plantation of Viognier on the Coteau de Vernon, Francis launched the first mythical cuvée «Coteau de Vernon». His son, Georges Vernay, took over the torch in 1953, playing a crucial role in safeguarding the Condrieu appellation and the Viognier grape variety, which earned him the title of «Pope of Condrieu». Since 1996, Christine Vernay, third generation, has been running the estate with passion, extending the vineyard to 24 hectares spread over the appellations Condrieu, Côte-Rôtie and Saint-Joseph. Under his direction, the estate has obtained certification in organic viticulture and applies the principles of biodynamics, producing wines recognized for their elegance and complexity.

VARIETAL

Syrah 100%

LOCATION

Plot located in the lieu-dit Maison Rouge (Commune of Tupin).
Age of vines: 50 years old

TERROIR

Planting density: 10,000 vines per hectare.

IN THE VINEYARD

The rugged terrain makes any mechanization impossible. As a result, the vineyard is maintained manually with spontaneous grass cover, using a hoe and winch. The estate is certified in Organic Agriculture (Ecocert) and applies biodynamic preparations (Maria Thun cow manure compost, 500, 501). Pruning is done in simple Guyot.

HARVEST

Manual harvest at full ripeness, using 20kg crates.

WINEMAKING

Fermentation in large oak vats and open barrels, with 30% whole bunches. Maceration lasts 2 to 3 weeks with gentle manual punch-downs and pump-overs, guided by tasting.

AGEING

Aged for 24 months in barrels, including 10% new oak.

SERVING

Serving temperature: 15-17°C

AGEING POTENTIAL

5 to 10 years

TASTING

The Côte-Rôtie Maison Rouge reveals a deep, intense colour, a prelude to its aromatic complexity. The nose opens with ripe black fruit such as blackberry and blackcurrant, interwoven with floral hints of violet, spices, black pepper, and an elegant, delicate oak influence. On the palate, the wine delivers a rich, velvety texture supported by fine, ripe tannins. The balance is remarkable, combining power and finesse, with well-integrated acidity that brings freshness and vibrancy. The finish is long, complex, and marked by persistent fruity and spicy notes.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

The distinctive character of Maison Rouge makes it an ideal partner for rich and refined dishes, such as grilled or sauced red meats like beef fillet Rossini, which balance the wine's structure and depth. It also pairs beautifully with game dishes such as hare stew (civet de lièvre) for a harmonious interplay of deep flavours, or with aged cheeses that provide an intriguing contrast to the wine's aromatic power.

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