



DOMAINE GEORGES VERNAY

AOP Côte Rôtie
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



CHRISTINE VERNAY



BLONDE DU SEIGNEUR

Côte-Rôtie

APPELLATION CÔTE-ROÛTIE CONTRÔLÉE

DOMAINE GEORGES VERNAY

MIS EN BOUTEILLE À LA PROPRIÉTÉ

35

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.

VARIETALS

Syrah 95%, Viognier 5%

LOCATION

Parcels located exclusively in the southern part of the appellation: Lancement, Maison Rouge, and Coteau de Bassenon, on granite soils.

Age of vines: 40 years old

TERROIR

Planting density: 9,000 vines per hectare.

IN THE VINEYARD

The steep slopes make mechanization impossible. The vines are maintained by hand using pickaxe and winch. The estate is certified Organic (Ecocert) and follows biodynamic practices (Maria Thun cow manure compost, BD 500, BD 501). Pruning methods include Cordon de Royat, single Guyot, and goblet.

HARVEST

Manual harvest at full maturity, grapes collected in 20 kg crates.

WINEMAKING

Vinified in stainless steel tanks with partial whole-cluster fermentation. Maceration lasts 2 to 3 weeks with gentle punch-downs and pump-overs, guided by tasting.

AGEING

Aged for 18 months in used barrels and large Stockinger foudres

SERVING

Recommended temperature: 15–17°C

AGEING POTENTIAL

5 to 10 years

TASTING

La Blonde du Seigneur reveals an elegant, dark color. The nose combines smoky and mineral notes with aromas of black fruits, black olive, and black pepper. A touch of Viognier adds floral elegance and aromatic lift. The palate is full-bodied, with structured yet smooth tannins. This Côte-Rôtie is generous and graceful, with a long, refined finish. A wine that is both suave and sensual, offering remarkable depth and finesse.

VISUAL APPEARANCE

Elegant deep robe.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



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AT NOSE

Mineral, smoky, floral, black fruits, olive, and pepper.

ON THE PALATE

Ample, refined structure, long and graceful finish.

FOOD PAIRINGS

This wine pairs beautifully with coq au vin, rack of lamb, or venison. Its structure and elegance make it ideal for rich, flavorful dishes that match its depth without overpowering its finesse.

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