



# DOMAINE GEORGES VERNAY

AOP Saint-Joseph  
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 lieux-dits Vessettes and Ribaudy (Commune of Chavanay, at the northern end of the appellation).

Age of vines: 45 years old

## TERROIR

Planting density: 7,000 vines per hectare.

## IN THE VINEYARD

These narrow, steep vineyards are mostly worked with a caterpillar tractor. Where mechanization is impossible, a winch or hand hoe must be used. Certified Organic Agriculture (Ecocert), with applications of biodynamic preparations (Maria Thun cow manure compost, 500, 501). Pruned in Cordon de Royat style.

## HARVEST

Manual harvest at full ripeness, collected in 20kg crates.

## WINEMAKING

Fermentation in stainless steel vats, with 100% destemmed grapes. Maceration lasts 2 to 3 weeks with gentle manual punch-downs and pump-overs, depending on tasting evaluations.

## AGEING

Aged for 12 months in barrels, with no new oak.

## SERVING

Serving Temperature: 14°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

Its wide aromatic palette stretches from candied morello cherry to juicy ripe cherry, with a complex bouquet of ripe black fruits (blackberry, blackcurrant), fine pepper, delicate violet, and balsamic hints. The palate is fleshy and concentrated, with beautiful, powdery tannins. The finish is long and persistent, marked by notes of garrigue and underbrush.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## FOOD PAIRINGS

Pair this elegant wine with peppered duck breast, a flame-grilled prime rib, or a Korma lamb curry. Best enjoyed around 14°C, after at least one hour of opening when young.

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