



DOMAINE GEORGES VERNAY Blonde du Seigneur 2020



Country

France

Region

Northern Rhône

Appellation

Côte-Rôtie AOC

Varietal Blend

95% Syrah, 5% Viognier

Winemaker

Christine Vernay

Alcohol Content

13.86%

Total Acidity

3.72 g/L

Total Sulphur

29 mg/L

pH

3.65

HISTORY

Founded by Francis Vernay in 1937, Domaine Georges Vernay is located in the heart of Condrieu. The efforts of Francis Vernay were instrumental in the creation of the official Condrieu appellation in 1940. Francis was succeeded by his son Georges, who played a key role in restricting the geographical boundaries of Condrieu. In 1996, Christine Vernay, Georges's daughter, took over as winemaker and General Manager of the Estate. Recognized as one of the great winemakers in France, several of her wines have recently been awarded the coveted 100/100 in top wine publications. This wine is a nod to Christine's influence and her daughter, Emma, who is now an integral part of her winemaking team. Blonde du Seigneur translates to Blonde of the Lord.

VITICULTURE/VINIFICATION

The vines are cared for manually using organic farming techniques. 30-year-old vines are planted in granite on very uneven and steep slopes, where mechanization is impossible, in continental climate and are farmed organically. Vineyards are located in Semons Parish in 4 different plots: Coteau de Bssenon, Ampius, Lancement, and Tupin. Grapes are first de-stemmed then placed in temperature controlled stainless steel vats. Barrel fermentation using native yeast take place over the course of 3 to 4 weeks. Wine ages in the same barrels for 18 months.

TASTING NOTES

The perfect blend of intensity and delicacy. A dark color with a mineral smoky nose and dark fruits, black olive and pepper all enhanced by a floral component brought by the Viognier. This is a highly aromatic and elegant wine.

