



DOMAINE GEORGES VERNAY Coteau de Vernon 2020



Country

France

Region

Northern Rhône

Appellation

Condrieu AOC

Varietal Blend

100% Viognier

Winemaker

Christine Vernay

Alcohol Content

14.66%

Total Acidity

2.79 g/L

Total Sulphur

84 mg/L

pH

3.74

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. A complex yet elegant wine, Coteau de Vernon is one of the finest expressions of the subtlety of the Viognier grape.

VITICULTURE/VINIFICATION

50-80 year old vines are planted in a 2.5 ha vineyard on south and south-east facing terraces with biotite granite soils. Mechanization is impossible on the very uneven and steep vineyard. The vines are cared for manually using organic farming techniques. The vines are pruned using the simple guyot system. Grapes are harvested manually, then the whole crop is direct pressed and clarified before fermentation in barrels. The wine is aged on fine lees in the same barrels for 12 to 18 months (25% new wood).

TASTING NOTES

This unique Condrieu presents aromas of yellow fruits, fresh and candied citrus fruits and exotic fruits, with notes of spices, wood and leathers and a lingering bitter finish.

ACCOLADES

96

Wine Spectator, 2022

