



DOMAINE GEORGES VERNAY Le Pied de Samson 2021



Country

France

Region

Northern Rhône

Appellation

Condrieu AOC

Varietal Blend

100% Viognier

Winemaker

Christine Vernay

Alcohol Content

13.67%

Total Acidity

3.12 g/L

Total Sulphur

68 mg/L

pH

3.71

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.

VITICULTURE/VINIFICATION

Grapes are sourced from vines with an average age of 20 years, that are planted on granite soils, in a vineyard set high on the village's hillsides. These vines at an altitude above 300m were recently removed from the appellation following the redistribution of the Condrieu AOC area. The soil is worked traditionally and the vines are managed using organic farming techniques. Vines are pruned using the single guyot method. The grapes are harvested manually, at full maturity (12°/13°). After direct pressing, the wine is clarified and fermented in temperature-controlled wooden vats for 3 to 4 weeks, then aged in the same wooden vats on fine lees for 6 months.

TASTING NOTES

Pied de Samson presents the Viognier in its original form with expressions of indulgent fruits and freshness. In blind tastings it is often mistaken for a Condrieu; on the palate it is a pure moment of pleasure.

