



DOMAINE GEORGES VERNAY Maison Rouge Côte-Rôtie 2019



Country

France

Region

Northern Rhône

Appellation

Côte-Rôtie AOC

Certification

Organic

Winemaker

Christine Vernay

Varietal Blend

100% Syrah

Alcohol Content

14.68%

Total Acidity

4.29 g/L

Total Sulphur

53 mg/L

pH

3.87

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.

VINIFICATION and MATURATION

Sourced from old Syrah vines in a 2ha vineyard of sandy, granite terraces in the registered plot of "Maison Rouge", located in the south of the Côte Rôtie appellation. The vineyards are situated on steep hillsides rendering the use of machines impossible. They are thus maintained manually without the use of weedkillers, and with all phytosanitary treatments made using organic products. The grapes are de-stemmed before being placed into oak vats for a fermentation lasting between 3 to 4 weeks. Wine then ages in oak barrels (30% new) for 24 months. Wine is produced biodynamically with an organic certification.

TASTING NOTES

This Côte-Rôtie launched has sealed the Estate's reputation, as much as Vernon. Structured, perfectly balanced, it is as sensuous and full-bodied, as it is spicy and enchanting. Dark fruits, smoke, liquorice, chocolate, and black pepper.

ACCOLADES

95

Jeb Dunnuck, 2022

