Country
France

Region
Northern Rhône, IGP Collines Rhodaniennes

Winemaker
Christine Vernay

Varietal Blend
100% Syrah

Alcohol Content
12.8%

Total Acidity
3.53 g/L

Total Sulphur
40 mg/L

pH
3.64

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

The vineyard, located on a plateau near the Condrieu appellation, boasts 50-year-old vines. Situated atop a hill with a south-southeast orientation, the granitic soil is tended traditionally using organic farming methods. This region experiences a continental climate, resulting in a harvest during September and October 2021 under favorable weather conditions. Vinification involved destemmed grapes fermented in temperature-controlled stainless steel vats with a subsequent barrel fermentation lasting 2 to 3 weeks. Aging took place in wooden vats for 8 months, followed by bottling on June 30, 2022.

TASTING NOTES

This wine exhibits a deep red color, and on the nose, it offers enticing aromas of red fruits with a hint of spiciness. The palate delights with its sweet and indulgent character, showcasing fine and elegant tannins alongside prominent notes of red fruits and a pronounced peppery quality. This wine is further distinguished by its pleasant toasted accent and a velvety, smooth texture, resulting in a fond and harmonious mouthfeel.

ACCOLADES

92 Wine Spectator