

CHRISTINE VERNAY
DOMAINE GEORGES VERNAY
 ORGANIC VITICULTURE



BLONDE DU SEIGNEUR, CÔTE-RÔTIE

This côte blonde-style Côte-Rôtie with 5% viognier, is the perfect blend of intensity and delicacy. A dark colour with a mineral smoky nose with dark fruits, black olive and pepper all enhanced by a floral component brought by the viognier. This is a highly aromatic and elegant wine. With well-constructed but perfectly smooth tannins, this Côte-Rôtie is well-rounded on the palate with a beautiful long finish. Smooth and sensual, it expresses an immediate pleasure.

APPELLATION	Côte-Rôtie
ROOTSTOCK	3309
GRAPE VARIETY	95% SYRAH, 5% VIOGNIER
AVERAGE AGE OF THE VINES	30 years
VINEYARD	Mechanisation is impossible on the very uneven and steep vineyard. The vines are cared for manually using organic farming techniques.
PLANTING DENSITY	8,000 plants/hectare
ANNUAL PRODUCTION	15,000 bottles
PRUNING	Cordon and single Guyot
HARVEST	Manual, at full maturity in crates.
WINEMAKING	Destemmed grape harvest vinified in temperature-controlled stainless-steel vats. Barrel fermentation 3 to 4 weeks.
MATURATION	In barrels, 18 months (25% of new wood).
AGEING	To be enjoyed between 3 and 15 years.