

CHRISTINE VERNAY
DOMAINE GEORGES VERNAY
 ORGANIC VITICULTURE



LA DAME BRUNE, SAINT-JOSEPH

La Dame Brune, a wine produced from mature 45-year old vines planted on the granite slopes of Saint-Joseph, presents an exemplary minerality combined with the most beautiful Syrah notes of dark fruits, spices, pepper and black olives.

In its youth it has smoothness and a remarkable structure, this is a wine that can be enjoyed for its balance and uniqueness, which extends the pleasure.

APPELLATION	Saint-Joseph
ROOTSTOCK	3309
GRAPE VARIETY	100% SYRAH
AVERAGE AGE OF THE VINES	45 years
VINEYARD	South-east facing terraces on a granite soil in the municipality of Chavanay. Mechanisation is impossible on the very uneven and steep vineyard. The vines are cared for manually using organic farming techniques.
PLANTING DENSITY	7,000 plants/hectare
ANNUAL PRODUCTION	1,500 bottles
PRUNING	Cordon de Royat
HARVEST	Manual, at full maturity in crates.
WINEMAKING	Partially-destemmed grape harvest in open barrels. Barrel fermentation 2 to 3 weeks.
MATURATION	In barrels, 24 months (30% of new wood).
AGEING	To be enjoyed between 3 and 15 years.