

CHRISTINE VERNAY
DOMAINE GEORGES VERNAY
 ORGANIC VITICULTURE



COTEAU DE VERNON, CONDRIEU

A complex yet elegant wine, Coteau de Vernon is one of the finest expressions of the subtlety of the Viognier grape. Depending on the vintage, this unique Condrieu, from the very centre of the Condrieu appellation and the Estate, presents aromas of yellow fruits, fresh and candied citrus fruits and exotic fruits, along with notes of spices, tobacco, wood and leathers and a lingering bitter finish. Its balance is always perfect, with plenty of freshness, vegetal and menthol notes, white flowers and a very good acidity. Coteau de Vernon is a fine, tight, self-assured, precise and delicate wine with a restrained exuberance. A quintessential Condrieu.

APPELLATION	Condrieu
ROOTSTOCK	110 Richter
GRAPE VARIETY	100% VIOGNIER
AVERAGE AGE OF THE VINES	50 to 80 years old
VINEYARD	2.5 ha in south and south-east facing terraces on biotite granite soils, registered locality in Condrieu, original centre of the appellation. Mechanisation is impossible on the very uneven and steep vineyard. The vines are cared for manually using organic farming techniques.
PLANTING DENSITY	8000/10000 plants/hectare
ANNUAL PRODUCTION	7,000 bottles
PRUNING	Single Guyot
HARVEST	Manual, at full maturity (13°/14°) in crates.
WINEMAKING	Direct pressing of whole crop, static clarification and fermentation in barrels.
MATURATION	In barrels, on fine lees for 12 to 18 months (25% of new wood).
AGEING	To be enjoyed between 2 and 15 years.

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LES CHAILLÉES DE L'ENFER, CONDRIEU

Les Chaillées de l'Enfer is a wine “with incredible charm”. It blends fruit (apricot, pear, white peaches...) with citrus fruits, waxy notes and other more floral (white flowers, rose, violets...), more vegetal (mint, thyme...) and spicy (ginger, saffron...) notes.

A tight Condrieu with saline and iodine tones, elegant, with a lovely freshness, this is a white of great purity with a perfect balance that could be called closed and tense.

APPELLATION	Condrieu
ROOTSTOCK	110 Richter
GRAPE VARIETY	100% VIOGNIER
AVERAGE AGE OF THE VINES	50 years.
VINEYARD	2 ha in south and south-east facing terraces on biotite granite soils located in Condrieu, original centre of the appellation. Mechanisation is impossible on the very uneven and steep vineyard. The vines are cared for manually using organic farming techniques.
PLANTING DENSITY	8,000/10,000 plants/hectare
ANNUAL PRODUCTION	7,000 to 8,000 bottles
PRUNING	Single Guyot
HARVEST	Manual, at full maturity (13°/14°) in crates.
WINEMAKING	Direct pressing of whole crop. Fermentation of clear juices after static clarification in 225-litre barrels for 4/5 weeks.
MATURATION	In barrels, on fine lees for 12 to 18 months (25% of new wood) with bâtonnage.
AGEING	To be enjoyed between 2 and 10 years.

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LES TERRASSES DE L'EMPIRE, CONDRIEU

The Condrieu “Les Terrasses de l’Empire” is the archetypal fruity wine, with inimitable aromas of white peach, apricot kernels and white almonds and a finesse that perfectly represents the charm of the style. This is an elegant, extremely harmonious wine with great freshness, best enjoyed young.

APELLATION	Condrieu
ROOTSTOCK	110 Richter
GRAPE VARIETY	100% VIOGNIER
AVERAGE AGE OF THE VINES	35 years
VINEYARD	Mosaic of small parcels on the steep slopes of Condrieu. Mechanisation is impossible on the very uneven and steep vineyard. The vines are cared for manually using organic farming techniques.
PLANTING DENSITY	8,000/10,000 plants/hectare
ANNUAL PRODUCTION	20,000 bottles
PRUNING	Single Guyot
HARVEST	Manual, at full maturity (13°/14°) in crates.
WINEMAKING	Direct pressing of whole crop. Fermentation of clear juices after static clarification in barrels and temperature-controlled wooden vats.
MATURATION	In wooden vats on fine lees and in barrels for 8 months.
AGEING	To be enjoyed between 1 and 7 years.

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LE PIED DE SAMSON, VIOGNIER
 VIN DE PAYS DES COLLINES RHODANIENNES

More complex than it appears, the Pied de Samson takes its name from the giant Samson who, stooping to drink water from the Rhône, left his footprint not far from the estate. It 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!

APPELLATION	Vin de Pays des Collines Rhodaniennes
ROOTSTOCK	110 Richter
GRAPE VARIETY	100% VIOGNIER
AVERAGE AGE OF THE VINES	20 years
VINEYARD	Set high on the village's hillsides on a granite soil. 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.
PLANTING DENSITY	6,000 plants/hectare
ANNUAL PRODUCTION	10,000 bottles
PRUNING	Single Guyot
HARVEST	The grapes are harvested manually, at full maturity (12°/13°) in crates.
WINEMAKING	Direct pressing of whole crop. Fermentation of clear juices after static clarification in temperature-controlled wooden vats for 3 to 4 weeks.
MATURATION	In wooden vats on fine lees, 6 months.
AGEING	To be enjoyed while young.

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MAISON ROUGE, CÔTE-RÔTIE

Dark fruits, oriental spices, smoke, liquorice, cigar-boxes, chocolate, black pepper...

This Côte-Rôtie launched by Christine has sealed the Estate's reputation as much as Vernon: from old Syrah vines in the Maison Rouge locality, it has incomparable class!

Structured and perfectly balanced, it is as sensuous and full-bodied, as it is spicy and enchanting. The tannins are assertive, but the mastery of its vinification creates an exceptionally silky, velvety palate.

Intensity, elegance, harmony, sensuality...

APPELLATION	Côte-Rôtie
ROOTSTOCK	3309
GRAPE VARIETY	100% SYRAH
AVERAGE AGE OF THE VINES	50 years
VINEYARD	Mechanisation is impossible on the very uneven and steep vineyard. The vines are cared for manually using organic farming techniques.
PLANTING DENSITY	10,000 plants/hectare
ANNUAL PRODUCTION	8,000 bottles
PRUNING	Simple Guyot and gobelet
HARVEST	Manual, at full maturity in crates.
WINEMAKING	In wooden vats and open barrels. Grape harvest partially destemmed. Barrel fermentation 3 to 4 weeks.
MATURATION	24 months in barrels (30% of new wood).
AGEING	To be enjoyed between 5 and 20 years.

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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.

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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.

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TERRES D'ENCRE, SAINT-JOSEPH

Dark fruits, liquorice, subtle spices, red pepper, chocolate, woodlands, woody notes. Terres d'Encre (literally translated as 'Lands of Ink') is a wine worthy of its name. This dark-coloured wine is produced from 30-year-old Syrah vines planted on a granite soil in the municipality of Chavanay.

It presents the spicy structure and body of the estate's fine wines.

APPELLATION	Saint-Joseph
ROOTSTOCK	3309
GRAPE VARIETY	100% SYRAH
AVERAGE AGE OF THE VINES	30 years
VINEYARD	1.5 ha of exposed 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	7,000 bottles
PRUNING	Cordon de Royat
HARVEST	Manual, at full maturity in crates.
WINEMAKING	Destemmed grape harvest vinified in temperature-controlled stainless-steel vats. Barrel fermentation 2 to 3 weeks.
MATURATION	One year in barrels (no new wood).
AGEING	To be enjoyed between 3 and 10 years.

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SAINT-AGATHE, SYRAH
VIN DE PAYS DES COLLINES RHODANIENNES

Intense on the nose and full on the palette with red berries after a frank attack with a good acidity.
A saline freshness but spicy, peppery structure, Saint-Agathe, produced from mature Syrah vines on the Condrieu appellation, plays remarkably well on the Syrah, a very pleasant wine, finely crafted like all the Estate's wines.

APPELLATION	Vin De Pays des Collines Rhodaniennes
ROOTSTOCK	3309
GRAPE VARIETY	100% SYRAH
AVERAGE AGE OF THE VINES	40 years
VINEYARD	On south and south-east facing terraces on decaying granite soil. 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	6,000 bottles
PRUNING	Simple Guyot and Cordon de Royat.
HARVEST	Manual, at full maturity in crates.
WINEMAKING	Destemmed grape harvest vinified in temperature-controlled stainless-steel vats. Barrel fermentation 2 to 3 weeks.
MATURATION	One year in barrels (no new wood).
AGEING	To be enjoyed between 2 and 10 years.

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FLEUR DE MAI, SYRAH
VIN DE PAYS DES COLLINES RHODANIENNES

This cuvée, produced from mature Syrah vines offers a taste very similar to that of a Côte-Rôtie!
Its name is derived from the variety of peach trees that were once planted on this May Flower parcel.
This is wine with intense aromas of green pepper, black cherries, game and spices that wrap around a smooth, balanced, mature, lasting and fresh texture. It is produced in limited quantities.

APPELLATION	Vin De Pays des Collines Rhodaniennes
ROOTSTOCK	3309
GRAPE VARIETY	100% SYRAH
AVERAGE AGE OF THE VINES	50 years
VINEYARD	Old vines on a plateau adjoining the Condrieu appellation. The soil is worked traditionally and the vines are managed using organic farming techniques.
PLANTING DENSITY	6,000 plants/hectare
ANNUAL PRODUCTION	5,000 bottles
PRUNING	Cordon de Royat
HARVEST	Manual, at full maturity in crates.
WINEMAKING	Destemmed grape harvest vinified in temperature-controlled stainless-steel vats. Barrel fermentation 2 to 3 weeks.
MATURATION	In wooden vats, 8 months.
AGEING	To be enjoyed between 2 and 5 years.