

CHRISTINE VERNAY
DOMAINE GEORGES VERNAY
 ORGANIC VITICULTURE



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.

APELLATION	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.