

CHRISTINE VERNAY
DOMAINE GEORGES VERNAY
 ORGANIC VITICULTURE



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.