

CHRISTINE VERNAY
DOMAINE GEORGES VERNAY
ORGANIC VITICULTURE



SAINTE-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.