CHRISTINE VERNAY

Domaine Georges Vernay

ORGANIC VITICULTURE



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.