

CHRISTINE VERNAY
DOMAINE GEORGES VERNAY
 ORGANIC VITICULTURE



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.