

**CHRISTINE VERNAY**  
**DOMAINE GEORGES VERNAY**  
 ORGANIC VITICULTURE



**COTEAU DE VERNON, CONDRIEU**

A complex yet elegant wine, Coteau de Vernon is one of the finest expressions of the subtlety of the Viognier grape. Depending on the vintage, this unique Condrieu, from the very centre of the Condrieu appellation and the Estate, presents aromas of yellow fruits, fresh and candied citrus fruits and exotic fruits, along with notes of spices, tobacco, wood and leathers and a lingering bitter finish. Its balance is always perfect, with plenty of freshness, vegetal and menthol notes, white flowers and a very good acidity. Coteau de Vernon is a fine, tight, self-assured, precise and delicate wine with a restrained exuberance. A quintessential Condrieu.

APPELLATION	Condrieu
ROOTSTOCK	110 Richter
GRAPE VARIETY	100% VIOGNIER
AVERAGE AGE OF THE VINES	50 to 80 years old
VINEYARD	2.5 ha in south and south-east facing terraces on biotite granite soils, registered locality in Condrieu, original centre of the appellation. Mechanisation is impossible on the very uneven and steep vineyard. The vines are cared for manually using organic farming techniques.
PLANTING DENSITY	8000/10000 plants/hectare
ANNUAL PRODUCTION	7,000 bottles
PRUNING	Single Guyot
HARVEST	Manual, at full maturity (13°/14°) in crates.
WINEMAKING	Direct pressing of whole crop, static clarification and fermentation in barrels.
MATURATION	In barrels, on fine lees for 12 to 18 months (25% of new wood).
AGEING	To be enjoyed between 2 and 15 years.