

## Domaine Georges Vernay, 'Coteau de Vernon', Condrieu 2017



Opulent and complex with a flavour of ginger and peach with complementing jasmine notes through to a long and layered finish, quite stunning.

### Producer Note

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Georges Vernay is known as the "King of Condrieu" and was responsible for the growth and worldwide recognition of this small appellation during the 1950s. His estate covers 22 hectares of vineyards, six of which are in the Côte Rôtie appellation. The steep and uneven vineyards make mechanical labour impossible. The vines are manually cultivated without the use of residual herbicide or insecticide. Georges' daughter, Christine, returned to her roots with Paul Anselem, her Parisian husband, and has looked after the winemaking since 1997, gaining worldwide recognition for her Côte Rôtie wines. In 2019, Domaine Georges Vernay was awarded the prestigious 3 stars by 'La Revue du Vin de France'.

### Vintage

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2017 saw challenging climatic conditions, nevertheless this vintage has resulted in very promising quality. Low temperatures in the early part of the summer and ill-timed rain at flowering required vigilance in the vineyard. The summer saw warmer weather which led into ideal growing conditions for the vines. 2017 was another good vintage for the northern Rhône.

### Vineyard

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The 2.5 hectares of south to south-east facing vineyard sit on granite, biotite terraces in the heart of the Condrieu appellation. The old vines are aged between 50 and 70 years. The vines are planted at density of 8,000 to 10,000 vines per hectare and yield just 25 hectolitres per hectare. Planted on 110 Richter rootstocks, they are trained according to the simple Guyot method and due to the steep nature of the terraced vineyard, the use of machines is impossible; therefore the vineyard is maintained manually and without the use of weed killers or insecticides.

### Winemaking

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The grapes were manually harvested at full maturity 13 to 14 degrees, meticulously sorted and then immediately pressed. A static temperature controlled must settling took place and the clear juice was fermented in 225 litre barrels, lasting four to five weeks. The wine was matured in oak barrels, of which 25% were new, on its fine lees for 12 months with regular "bâtonnage" (stirring of the lees) which added texture and complexity to the resulting wine.

### Tasting Note

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The wine is delicate yet opulent with complex stone fruit aromas of peaches, dried apricots and a hint of liquorice. Elegantly structured with racy acidity and complementing oak flavours through to a long and lingering finish.

### Grape

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Viognier 100%



Winemaker:	Christine Vernay
Region:	Rhône
Sub region:	Condrieu
Country:	France
Alcohol:	14%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	2.7
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/No
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	46170171
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Natural Cork