



DOMAINE VERNAY

Côte-Rôtie 'Maison Rouge'

The wines of Domaine Vernay are the true representation of the soul of Condrieu, bottles that tell a complete and engaging story of this fabled appellation: its beginnings, its rebirth and its triumph as the ultimate expression of the northern Rhône's native white grape, Viognier. Founded in the late 1930s, this estate claims as its crown jewel the steeply graded, granite slopes of the 'Coteau de Vernon,' home of some of the appellation's oldest vines and the beating heart of the Vernay portfolio. One of France's top winemakers, Christine Vernay took the reins of the estate in 1996, as its third generation and modern visionary. Now with more than a quarter-century of experience behind her, Christine has welcomed her daughter, Emma, into the fields and cellar.



WINERY: Domaine Vernay

WINEMAKER: Christine Vernay

ESTABLISHED: 1937

REGION: FRANCE • Rhône Valley • Condrieu

APPELLATION: Côte-Rôtie AOC

BLEND: 100% Syrah

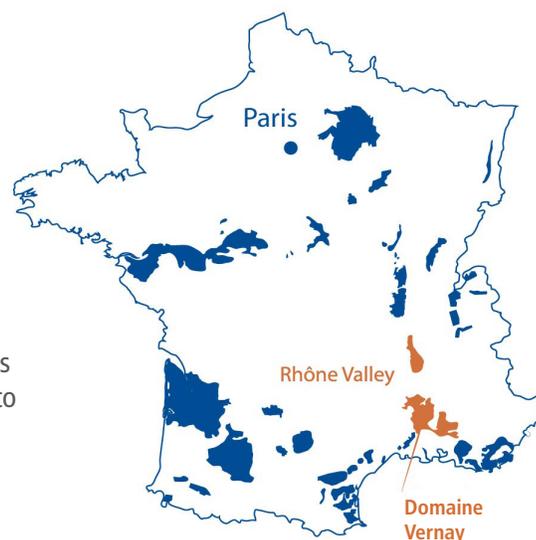
VINEYARDS: The lieu-dit 'Maison Rouge' is found in the southern part of the appellation, in the commune of Tupin. Soils are granite with some veins of clay; these steep slopes are covered in slippery, loose rocks, impossible to work with machines. Vines are densely planted, 10,000 plants per hectare.

AGE OF VINES: 50 years, on average; some as old as 100 years

WINEMAKING: Hand-harvested in small cases. Partially destemmed; fermented on indigenous yeasts in open-top oak foudre and barrique, with punchdowns by foot. Aged in barrel (10% new) for 12 months; one year in bottle.

TASTING IMPRESSIONS: Aromas of red and black fruits, exotic spice, touches of smoke and crushed stones. Structured yet elegant at once, flavors are silky and suave, with a long, bright finish

PAIRING SUGGESTIONS: Roasted game meats; red meat with pepper sauce; aged cheeses



NORTH BERKELEY IMPORTS

northberkeleyimports.com