



DOMAINE VERNAY

Côte-Rôtie 'Blonde du Seigneur'

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: 95% Syrah and 5% Viognier

VINEYARDS: A selection fruit from the southern reaches of the appellation, the 'Côte Blonde,' from lieu-dits 'Lancement,' 'Maison Rouge,' and 'Coteau de Bassenon.' Soils are mostly granite.

AGE OF VINES: 40 years

WINEMAKING: Hand-harvested in small cases. Destemmed; fermented on indigenous yeasts in temperature-controlled, steel tanks. Aged in Stockinger foudre (15HL) and older barrels for 18 months.

TASTING IMPRESSIONS: Aromas of purple flowers, sweet smoke, black fruits and peppery notes. Medium-bodied, suave tannins, long

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



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