

# SAINT JOSEPH GEORGES VERNAY

**Style** Full-bodied, dry, red Rhône.

**Region** Northern Rhône.

**Producer** Christine Vernay.

**Appellation** Saint Joseph.

**Cépage** 100% Syrah.

**Tasting Note** This classic dark, Northern Rhône Syrah has a bouquet of ripe red berries with undertones of scorched earth and a hint of vanilla. The palate has a wonderful concentration of juicy cassis and bilberry tastes over a warming background of finely structured tannins.

**Serve** With grilled beef or lamb.

**Cellarage** Approachable in youth (if decanted) this wine will age gracefully for 5-6+ years.

**Vinification** Grapes from 1.45 hectares of vines grown on granitic soil at Chavanay are hand-harvested at optimum ripeness and are vinified in stainless steel vats prior to a 10 month élevage in 225-litre casks, 10% of which are new. The wine is then filtered prior to bottling.

**History** The Vernay reputation has been established as producers of world class white wines made from the Viognier grape in Condrieu, they have however, held small parcels of Syrah for many years. In the mid 1990's the family branched out into commercial red wine production making modern, fruit accentuated wines for gratifying youthful consumption. Georges Vernay's daughter Christine took over the vinification and estate management here in 1997 and rapidly established herself as one of the Rhône valley's pre-eminent wine-makers.

