



DOMAINE
GEORGES VERNAY

Condrieu & Côte-Rôtie

TERRASSES DE L'EMPIRE – 2015 DOMAINE GEORGE VERNAY



L'AMI JAC
WINE MERCHANT

Finesse, Elegance and Harmony for three generations. A pioneer in the renewal of the Condrieu appellation, Domaine Georges Vernay has always made wines of unique style, notable for their finesse, elegance and harmony. The property has become a major emblem of Rhone Valley winegrowing, from the time when Georges Vernay saved the Condrieu appellation to the international awards earned by Christine Vernay's Côte-Rôtie. Three generations have left the mark of the philosophy on the estate, while perpetuating its traditions in the greatest respect for both vines and winegrowers.

A patchwork of small plots located on the steep hillsides of Condrieu. The vineyards locations render the use of machines for their maintenance impossible. They are thus maintained manually with all treatments made with organic products.

TERROIR

Calcareous clay.

WINEMAKING

Pressing is made directly to the full harvest, fermentation then takes place in oak vats of clear juice after static, temperature controlled must settling. In oak vats and barrels on fine lees for 8 months

GRAPE VARIETY

100% Viognier

ALCOHOL

13 %

SERVICE TEMPERATURE

10°C

TASTING NOTES:

The Condrieu "Les Terrasses de l'Empire" is an archetypal fruity wine, with an unmistakable fragrance of white peaches and a finesse and an elegance typical of this style. It is a harmonious Condrieu, one of freshness and beautifully balanced aromatic qualitie

FOOD PAIRING:

Aperitif wine, but also: shrimps, taboulé of seafood, grilled fish, pasta salad with salmon, picodon.

