

Domaine Georges Vernay Cote-Rotie "Blonde du Seigneur" red 2022



Product price:

€468.00

Product features:

Area: NORTHERN RHONE

Winemaker: Christine Vernay

Vintage: 2022

Appellation: Côte-Rôtie

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 94/100

Cépage dominant: syrah

Alcool: 13,5

Product short description:

94/100 RVF. The "little" Côte-Rôtie from Christine Vernay, a granitic Côte Blonde style, with a hint of viognier. Best enjoyed younger than its prestigious big sister "Maison rouge," but can age for 15 years if desired... it's a Vernay!

Product description:

PRESENTATION OF DOMAINE VERNAY
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

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RVF Guide to the Best Wines of France 2026 (Sept. 2025): **94/100**. *Bright reds,*

driven by joyful and fragrant fruit[...] It will require two or three years of patience before tasting the Côte-Rôtie, whose oak still slightly marks the finish.

Technical sheet written by the domaine:

Appellation: Côte-Rôtie

Rootstock: 3309

Grape variety: 95% SYRAH, 5% VIOGNIER

Average age of vines: 30 years

Vineyard: The very steep vineyard makes mechanization impossible. The vines are maintained manually. Treatments are carried out with organic products

Planting density: 8,000 vines/hectare

Annual production: 15,000 bottles

Pruning: Cordon and simple Guyot

Harvest: Manual, at full ripeness in crates

Vinification: Destemmed harvest vinified in temperature-controlled stainless steel tanks. Long maceration of 2 to 3 weeks

Aging: In barrels for 18 months (25% new oak)

Aging potential: Drink between 3 and 15 years

FOOD-WINE PAIRING: Christine Vernay kindly shared with us a suggestion from Florian Wunenburger, Assistant Head Sommelier at **restaurant Pierre Gagnaire** in Paris.

A beautiful Côte-Rôtie full of charm, expressed here by its notes of peony and its velvety structure with a grain of powdery tannin, this is a wine that makes us want to enjoy generous dishes. That's why a honey-roasted rabbit with herbs de Provence, served with a rich jus and accompanied by grilled parsnips and sweet potatoes is a must! Or a smoked Bigorre pork chop with vine shoots (from Vernon if possible!) with gnocchi.