

**The Côte-Rôtie appellation:** 2000 years ago, the appellation was known as « Vitis Vienna ». Appreciated by the Romans, these wines quickly became demanded on royal tables. In 1890, the vineyard reaches its peak, but this long prosperity is followed by a century of neglect, the phylloxera crisis, followed by the 2 world wars, slowing down its development. The 1980s mark the renewal of the vineyard. Côte-Rôtie is the northernmost appellation in the Rhône Valley. The slopes, which can reach up to 60°, are located on the right bank of the river Rhône, between 180m and 325m of altitude. We can find up to 20% viognier blended with Syrah in a bottle of Côte-Rôtie.

**Appellation created in 1940 | 100 % red wines | 319 hectares of vineyard | 12700 hl/ year | 1200000 bottles | Average yield about 36 hl/hectare | 21 % of production is exported | Dry wines | 73 classified parcels**

**Grape varieties:** Syrah 100 %.



**Terroir:** An exceptional cuvée, taking its name from the Côte-Blonde, dominated by a Roman guard tower. A selection of the best grapes from 3 exceptional parcels: Côte Blonde (40% including the historic parcel “La Garde”), Côte Brune (60% including parcels close to “La Turque”, “Les Moulins”, “La Pommère”) and “les Moutonnes”. Schist soils with strong weathering of the bedrock in Côte-Blonde and rich in iron oxides in Côte-Brune. 1ha in total



**Average age of vines:** 60 years. Low yields.

**Winemaking method:** Manual harvest in small boxes of 25 kg, in order to preserve the good condition of the grapes. 3 successive sorting. Vinification in temperature-controlled stainless-steel vats. 50% destemming. Alcoholic fermentation with indigenous yeasts to respect the terroir. 4 weeks of maceration with pumping over to extract the noblest tannins.



**Ageing:** 36 months in new French oak barrel. Malolactic fermentation takes place in oak barrel.

**Yearly production:** 2700 bottles – Cuvée produced in great vintages only.

**Tasting notes:**



**Visual :** Deep colour, ruby robe with mahogany reflections.

**Nose:** Roasted note of wood, refined expression, fruity notes.

**Palate:** A melted fruit in the mouth, silky tannins bringing aromas of tapenades.

**Overall:** Velvety and candied structure with sweetness.

**Drinking window:** Up to 15 years.



**Service temperature:** 16°C - 18°C.

**Food pairings:** Prime rib, small game.

