

The Côte-Rôtie appellation: 2000 years ago, the appellation was known as « Vitis Vienna ». Appreciated by the Romans, these wines quickly became appreciated on Royal tables. In 1890, the vineyard reached its highest notoriety, but this long prosperity was followed by a century of neglect, the phylloxera crisis, followed by the 2 world wars, slowing down its development. The 1980s marked 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 Rhône River, between 180m et 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 | 120000 bottles | Average yield about 36 hl/hectare | 21 % of production is exported | Dry wines | 73 classified parcels

Grape varieties: Syrah 96 %, Viognier 4 %.



Terroir: Vines planted in steep slopes, from different plots of the 2 coasts (brune and blond), thus allowing a good representation of the different terroirs.

Schists and silico-limestone soils in Côte-Blonde, and rich in iron oxides in Côte-Brune.



Average age of vines: 35 years.

Winemaking method: Manual harvest and grapes selection. Regular punching and control of the fermentation temperatures in closed stainless steel vats for nearly three weeks.



Ageing: 36 months of oak ageing, including 50 % of new oak barrels.

Yearly production: 280 000 bottles.



Tasting notes:

Visual: Deep ruby-red.

Nose: Spices, red fruits and delicate aromas of wood.

Palate: Wine with round tannins. Aromas of raspberries, blackberries and vanilla. A long, fine wine.

Overall: Harmony between an imperceptible acidity, tannins giving its good ageing potential but softened by a prolonged oak aging.



Ageing potential: Up to 10 years

Service temperature: 16°C - 18°C

Food pairings: Any type of red meat, and for an elaborate dinner: a leg of roe deer, a duck breast or a roast pigeon.

