

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 | 1200000 bottles | Average yield about 36 hl/hectare | 21 % of production is exported | Dry wines | 73 classified parcels

Grape varieties: Syrah 93%, Viognier 7%.

Terroir: From 7 exceptional parcels: 3 parcels on the Côte Blonde, near La Mouline: Le Clos, La Garde et La Grande Plantée. 3 parcels near la Turque on the Côte Brune: La Pommière, Le Pavillon Rouge and Le Moulin. And 1 parcel above la Landonne: La Viria. Schistous and silico-limestone soils in Côte-Blonde and rich in iron oxides in Côte-Brune.

Average age of vines: 50 years.

Winemaking method: Parcels are vinified separately, and then blended. Closed stainless steel tanks. Temperature controlled alcoholic fermentation. 4 months of maceration.

Ageing: 38 months in new oak.

Yearly production: 30000 bottles.

Tasting notes:

Visual: Deep dark colour with mauve tints.

Nose: Spices, black fruits. Herbaceous and smoked notes. Nose is intense and expressive.

Palate: A tannic and racy wine. Aromas of prunes, blackberry and vanilla. Powerful, concentrated and structured palate.

Overall: Solid tannins, well rounded by long oak ageing.

Drinking window: Up to 20 years.

Service temperature: 16°C - 18°C.

Food pairings: Game, red meat, truffles, cheeses.

