

The Côte-Rôtie appellation: 2000 years ago, the appellation was known as « Vitis Vienna ». Appreciated by the Romans, these wines were also among the preferred ones on Royal tables. In 1890, the vineyard reaches its peak, but successive crisis such as the phylloxera spread, WWI, the 30s crisis, deeply impacted the vineyard's 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 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 varietals: 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 months.



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

Yearly production: 280 000 bottles.

Tasting notes:

Eye: 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.

