

**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 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 95 %, Viognier 5%.



**Terroir:** "La Viallière" is a parcel of 1 hectare located in the north of the appellation, on the Côte Brune, planted in 1997, on a soil made of mica schists, which gives structure to the wine. First vintage: 2003.

**Average age of vines:** 20 years. Low yields, about 35 hl/ha



**Winemaking method:** 100% manual harvest in boxes of 25 kg. Careful grape selection. Vatting including 5% of the grapes stem. Alcoholic fermentation done with indigenous yeasts, to express the terroir profile. A 3-week long maceration, with regular pumping over. Malolactic fermentation takes place in oak barrels.

**Ageing:** 24 months in French oak barrels.

**Yearly production:** 5 000 bottles.



**Tasting notes:**

**Visual :** Garnet colour with mahogany reflections.

**Nose:** An elegant nose with violet, liquorice and kirsch notes.

**Palate:** The palate is syrupy with refined aromas and supple tannins.

**Overall:** A generous structure and a good length.



**Drinking window:** Up to 10 years.

**Service temperature:** 16°C - 18°C.

**Food pairings:** To be served with ribs, grilled meats, cheese.

