

**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 varietals:** Syrah 93%, Viognier 7%.



**Terroir:** Parcel located on the Côte Brune. First vintage in 1985. Silica and limestone with schists producing clay soil rich in iron oxide.

**Average age of vines:** 25 years.



**Winemaking method:** Thermoregulated stainless steel tanks. Automated punching down. Alcoholic fermentation, 4 weeks maceration.

**Ageing:** 40 months in new oak.



**Yearly production:** 4800 bottles.

**Tasting notes:**

**Visual:** Deep ruby red with dark tints.

**Nose:** Small red fruits, sour cherry, blackberry. Intensely aromatic, powerful and elegant.

**Palate:** Supple attack with a balanced structure. Concentrated and elegant tannins. Great expression of the terroir.

**Overall:** While possessing the virility of the Côte Brune, la Turquie has all the subtlety of the Côte Blonde.



**Drinking window:** Up to 20 years.

**Service temperature:** 16°C - 18°C



**Food pairings:** Game, hare à la royale, crusted lamb, beefsteak with Szechuan pepper.