

**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 36 hl/hectare | 21 % of production is exported | Dry wines | 73 classified parcels**



**Grape varietals:** Syrah 85%, Viognier 15 %

**Terroir :** Steep slopes parcels. Schistous and silico-limestone soils in Côte-Blonde.

**Average age of vines:** 35 years.



**Winemaking method:** Syrah and Viognier are co-fermented. Long and traditional maceration in tanks for 3 weeks, punching down of the cap ("pigeage") at the beginning of fermentation, then pumping over. Controlled temperature of maceration at 30°C (86°F).



**Ageing :** Aged for 30 months in barrels which 50% of new oak.

**Yearly production:** 4 500 bottles.

**Tasting:**



**Visual :** Red deep with black hue.

**Nose :** Intense and complex aromas of blackcurrant, pepper, cinnamon, tobacco, black olives and smoky notes.

**Palate :** Roundness, freshness and straightness qualified this wine. This wine combine sherry, blackcurrant, violet and spiciness.

**Overall :** An onctuous texture and a lingering finish.

**Ageing potential:** Up to 20 years

**Service temperature:** 18°C



**Food pairings:** With meat in sauce, grilled red meat, goat cheese, little game.