

Côte Rôtie

2012

"Dark blood-red colour. Generous nose with a strong Côte Brune character of licorice and spice and slight mint-plum aroma. The palate is very elegant and fine with a smooth, silky texture.(Tasted Aug. 2014)."



AWARDS

89 pts Wine Advocate

Vintage

Winter was cold and dry. The water shortage was solved thanks to spring rains. Vigilance was at its peak throughout the vineyard in April and May due to significant variations in temperature and rainfall. August was marked by intense heat. The end of August and September brought a drop in temperature caused by the Mistral and rain. The harvest began on the 10th September.

Grape varieties

100% Syrah

Terroir

– Plots on Côte Brune: at 180 m of altitude, terraces of ferrous mica schist producing textured wines, with good ageing potential. South/south-eastern exposure.
– Plots on Côte Blonde: soils made up of leuco gneiss and loess, conferring elegance and finesse.

Winemaking

Grapes were hand-picked and placed in vats. Fermentation and maceration lasted 20 days. Malolactic fermentation in 275-litre oak Laurus barrels (new) followed by 14-months of elevage.
Production: 3,600 bottles
Bottled on: 19 June 2014

Service & food pairing suggestions

Pheasant terrine
Loin of lamb with herbs
Woodcock with cep (porcini) mushrooms
14-16 °C – Ideal when opened 3 hours prior to serving
Optimum maturity: 2015-2022

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.