

Côte Rôtie

2013

"“Has lots of meatiness in its mulled spice, charcuterie, and raspberry like aromas and flavors. Medium-bodied, ripe, rounded, and already surprisingly sexy and rounded on the palate.” Jeb Dunnuck – 31st Dec 2015"



AWARDS

91 pts Wine Advocate

Vintage

After a very cold winter and late spring, the flowering process ended in mid-June. Summer weather conditions were stable with plentiful subsoil water supplies, enabling the ripening process to be completed in the best of conditions. Harvest began the 14th of September.

Grape varieties

100% Syrah

Terroir

The selected plots come from the two sectors of the AOC:
– Côte Brune: at 180 m of altitude, terraces of ferrous mica schist producing textured wines, with good ageing potential. South/South-eastern exposure.
– 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 15-months of elevage.
Production: 3,150 bottles
Bottled on: 3rd June 2015

Service & food pairing suggestions

Venison stew
Pigeon with Chanterelle mushrooms
14-16 °C – Ideal when opened 3 hours prior to serving
Optimum maturity: 2017 – 2025