


# Côte Rôtie

2014

"“Perfumy up front, with juniper and bergamot notes slowly giving way to a racy-edged core of red currant, damson plum and black cherry fruit. Displays lovely tension from start to finish.” Wine Spectator, August 31st, 2017"




## AWARDS

**93 pts** Wine Spectator
**15,5/20** Bettane & Desseauve

## Vintage

A healthy flowering and fruit set in the Spring was followed by particularly damp and rainy July. Followed a very sunny and windy month of August which accelerated the ripening process and resulted in healthy, fully mature grapes with lively acidity.
Harvest began on 18th september 2014.

## 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 followed by 14-months of elevage.
Production: 1.714 bottles, 256 magnums, 15 jeroboams and 2 mathusalems
Bottled on: 24th June 2016

## Service & food pairing suggestions

Perdreaux with candied lemons
Biche sautéed with pepper and celery puree
Serve at 14-16 °C – Ideal when opened 3 hours prior to serving
Optimum maturity: 2016 – 2026