

Côte Rôtie

2016

"“it’s a sexy, oaky wine, loaded with cedar, vanilla and espresso notes. Medium to full-bodied, it’s velvety on the palate, picking up some meaty notes on the finish.” Joe Czerwinski, October 31st 2018."



AWARDS

92 pts Wine Advocate
92 pts Jeb Dunnuck

Vintage

After a particularly mild winter, vines reached early maturity. The hot summer in the Northern Rhone Valley kept the vines very healthy, and the mid-harvest rains favoured a ripening without stress. The result is an aromatic profile, fresh and perhaps even more structured than 2015, making it an exceptional, incredibly deep vintage.

Grape varieties

100% Syrah

Terroir

The selected plots come from the two sectors of the AOP:
– micaschist terraces from the Côte Brune (structure and complexity);
– gneiss and loess from the Côte Blonde (finesse and elegance).

Winemaking

Harvest started on September 22nd 2016. Grapes were hand-picked and placed in vats. Fermentation and maceration lasted 20 days. Malolactic fermentation in 275-litre oak Laurus barrels followed by 15-months of elevage.
Production: 3 633 bottles, 105 magnums, 19 jeroboams and 10 mathusalems
Bottled on: May 17th 2018

Service & food pairing suggestions

Roasted quail with chestnuts – Deer with cranberries
Serve at 14-16 °C – Ideal when opened 3 hours prior to serving
Optimum maturity: 2018 – 2027