

Côte Rôtie

2017

"“Gentle herbal overtones and raspberries mark the nose of the 2017. It’s medium bodied, with silky tannins and crisp acids, ending on dry, cedary notes and hints of cranberries and white pepper”. Joe Czerwinski, October 2018"



AWARDS

92 pts Wine Enthusiast
91 pts Jeb Dunnuck
89-91 pts Wine Advocate
15,5/20 Bettane & Desseauve

Vintage

2017 is a promissing vintage of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is exceptional.

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 11th 2017. 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: 2 369 bottles, 130 magnums, 25 jeroboams and 5 mathusalems
Bottled on: May 10th 2018

Service & food pairing suggestions

Roasted pheasant with Perigord truffle
Spice-rubbed beef tenderloin
Serve at 14-16 °C – Ideal when opened 3 hours prior to serving
Optimum maturity: 2019 – 2028