

Côte Rôtie

2022

"Garnet-red colour with purple highlights. The nose is very aromatic and elegant, with notes of blackberry, raspberry, toasted spices and a touch of vanilla. On the palate, a suave, silky texture with very fine, mellow tannins, creating a very elegant whole. A wine of great class."



AWARDS

91-93 pts Jeb Dunnuck 03/2024

Vintage

A vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. At the end of this vintage with its highly atypical climate, the reds have a solid structure and a deliciously fruity profile.

Grape varieties

100% Syrah

Terroir

The selected plots come from the two sectors of the AOP:
– micaschist terraces from the Côte Brune for structure and complexity;
– gneiss and loess from the Côte Blonde providing finesse and elegance.
Age of vines: 26 to 45 years on average – Yield: 27hl/ha.

Winemaking

Grapes were hand-picked from 1st September 2020. Fermentation was followed by a 20-day maceration. After malolactic fermentation, the wine was racked-off into new 275-liter French oak Laurus barrels for 20 months of ageing.
Bottle on 23rd July 2024: 1 000 bottles produced.

Service & food pairing suggestions

For lovers of pure, aromatic red wines, the fine tannins of this Côte Rôtie mean it can be enjoyed on its own, or with fine, lightly spiced dishes such as pork filet mignon with chanterelle mushrooms, Ha-Cao with prawns, or tortilla with spring onions.
Serve at 14-16 °C – Ideal when opened 3 hours prior to serving
Optimum maturity: 2024 – 2038