

Côte Rôtie

2023

"All Syrah and aging in barrel, the 2023 Côte Rôtie Laurus reveals a deep ruby/purple hue followed by rocking aromatics of ripe red and blue fruits, smoked meats, candied violets, and incense. It's a rich, full-bodied, ripe, round, sexy Côte Rôtie in the making. Jeb Dunnuck (May 2025)"



AWARDS

92 pts Jeb Dunnuck 02/2026
88-90 Vinous 11/2024

Vintage

In the Northern Rhône Valley, this 2023 vintage stands out for its remarkable balance, natural freshness and fine expression of terroirs. After a wet spring favourable to the vines, the summer was warm but not excessively so, with cool nights at the end of the season, ideal for preserving acidity and refining ripeness. As a result, the reds are showing great aromatic finesse, while the whites are revealing freshness combined with an elegant mineral structure. All in all, the 2023 vintage is proving to be a highquality, charming vintage in the northern Rhône Valley.

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 in September 2023. 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 26th May 2025: 1 900 bottles & 150 magnum produced.

Service & food pairing suggestions

Serve with creamy veal with chanterelles or stuffed courgette flowers.
Serve at 14-16 °C – Ideal when opened 3 hours prior to serving
Optimum maturity: 2026 – 2035

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.