



## Côte Rôtie

2013

"Has lots of meatiness in its mulled spice, charcuterie, and raspberry like aromas and flavors. Medium-bodied, ripe, rounded, and already surprisingly sexy and rounded on the palate." Jeb Dunnuck – 31st Dec 2015"



### Vintage

After a very cold winter and late spring, the flowering process ended in mid-June. Summer weather conditions were stable with plentiful subsoil water supplies, enabling the ripening process to be completed in the best of conditions. Harvest began the 14th of September.

### 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 (new) followed by 15-months of élevage.  
Production: 3,150 bottles  
Bottled on: 3rd June 2015

### Food & wine pairings

Venison stew  
Pigeon with Chanterelle mushrooms

### Service

14-16 °C - Ideal when opened 3 hours prior to serving  
Optimum maturity: 2017 - 2025

### AWARDS

91 pts Wine Advocate