



Côte Rôtie

2019

"the 2019 Côte Rôtie Laurus has lots of black raspberry, mulberries, graphite, crushed stone, and gamey notes to go with a full-bodied style on the palate. It has plenty of tannins but more than enough fruit." Jeb Dunnuck, November 2020"



Vintage

In the Northern Rhone Valley, the vintage is of exceptionally high quality, showing both richness and freshness. Following a rather warm start to the spring, temperatures dropped and remained below seasonal averages until the beginning of summer. The vines then faced high temperatures in July and August. Thankfully, rain arrived at the beginning of the harvest, ensuring both quantity and quality for all of our appellations.

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 between the 17th and 30th of September 2019. Grapes are hand-picked, destemmed and placed in vats. Fermentation and a 20-day maceration. The wine is then racked-off into new 275-liter French oak Laurus barrels for 14 months of ageing.
3 666 bottles produced.
Bottled on June 10th 2021.
Vegan Wine.

Food & wine pairings

Deer steak and cranberry sauce
Partridges with candied lemons

Service

Serve at 14-16 °C - Ideal when opened 3 hours prior to serving
Optimum maturity: 2021 - 2036

AWARDS

92-94 pts Jeb Dunnuck