

Côte Rôtie

2011

"Lovely blood-red colour. The nose is exuberant with aromas of liquorice and candied black olives. The palate is powerful and generous with subtle flavours. The finish is long and persistent with aromas of violet.(Aug. 2014)."



Vintage

Very cold winter. Late, cool spring. The budding and flowering processes followed on from each other between end of April and early June. Good ripening with a moderately hot summer and sufficient subsoil water. The harvest began on the 15th September.

Grape varieties

100% Syrah

Terroir

– Plots on Côte Brune: at 180 m of altitude, terraces of ferrous mica schist producing textured wines, with good ageing potential. South/south-eastern exposure.
– Plots on 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 elevage.
Production: 3,757 bottles
Bottled on: 19/06/2013

Service & food pairing suggestions

Beef fillet with spices
Filet mignon of farm pork in salt crust
14-16 °C – Ideal when opened 3 hours prior to serving
Optimum maturity: 2014-2024

AWARDS

92 pts Wine Spectator
88 pts Wine Advocate

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