



## Côte Rôtie

2012

"Dark blood-red colour. Generous nose with a strong Côte Brune character of licorice and spice and slight mint-plum aroma. The palate is very elegant and fine with a smooth, silky texture.(Tasted Aug. 2014)."



### Vintage

Winter was cold and dry. The water shortage was solved thanks to spring rains. Vigilance was at its peak throughout the vineyard in April and May due to significant variations in temperature and rainfall. August was marked by intense heat. The end of August and September brought a drop in temperature caused by the Mistral and rain. The harvest began on the 10th 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 14-months of élevage.  
Production: 3,600 bottles  
Bottled on: 19 June 2014

### Agreements & Services

Pheasant terrine  
Loin of lamb with herbs  
Woodcock with cep (porcini) mushrooms  
14-16 °C - Ideal when opened 3 hours prior to serving  
Optimum maturity: 2015-2022

### AWARDS

89 pts Wine Advocate