



## Côte Rôtie

2014

"Perfummy up front, with juniper and bergamot notes slowly giving way to a racy-edged core of red currant, damson plum and black cherry fruit. Displays lovely tension from start to finish." Wine Spectator, August 31st, 2017"



### Vintage

A healthy flowering and fruit set in the Spring was followed by particularly damp and rainy July. Followed a very sunny and windy month of August which accelerated the ripening process and resulted in healthy, fully mature grapes with lively acidity. Harvest began on 18th september 2014.

### 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 followed by 14-months of élevage. Production: 1.714 bottles, 256 magnums, 15 jeroboams and 2 mathusalems  
Bottled on: 24th June 2016

### Service & food pairing suggestions

Perdreaux with candied lemons  
Biche sautée with pepper and celery puree  
Serve at 14-16 °C - Ideal when opened 3 hours prior to serving  
Optimum maturity: 2016 - 2026

### AWARDS

**93 pts** Wine Spectator  
**15,5/20** Bettane & Desseuve