

Côte Rôtie

2014

"“Perfumy 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"



AWARDS

93 pts Wine Spectator
15,5/20 Bettane & Desseauve

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 elevage.
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 sautéed with pepper and celery puree
Serve at 14-16 °C – Ideal when opened 3 hours prior to serving
Optimum maturity: 2016 – 2026