

Côte Rôtie

2015

"“Creamy and supple, with a velvety finish that makes it approachable already. Scents of espresso and doused campfire give the nose a smoky cast, balanced by ample ripeness on the palate.” Joe Czerwinski (Wine Advocate Robert Parker) – December 2017"



AWARDS

91 pts Wine Advocate
******(*)** John Livingstone Learmonth
15,5/20 Jancis Robinson
94 pts Wine Spectator
15,5-16,5/20 La Revue du Vin de France
91 pts The Wine Cellar Insider

Vintage

After a very warm summer period, welcome rains arrived mid-August, followed again by glorious sunny weather. A beneficial wind then helped to regulate the excessive temperatures. This allowed the grapes to be harvested under ideal conditions, with perfectly ripe healthy fruits. Thanks to this, 2015 is one of the best vintages of the last decade.
Harvest began on the7th September 2015.

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

Grapes were hand-picked and placed in vats. Fermentation and maceration lasted 20 days. Malolactic fermentation in 275-litre oak Laurus barrels followed by 16-months of elevage.
Production: 4 012 bottles, 343 magnums and 46 jeroboams
Bottled on: 16th June 2017

Service & food pairing suggestions

Baron of lamb with Herbes de Provence – Tournedos with morels
Serve at 14-16°C – Ideal when opened 3 hours prior to serving
Optimum maturity: 2018 – 2028

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