



## Côte Rôtie

2018

"Made from 100% Syrah, the 2018 Côte Rôtie Laurus sports a saturated purple color as well as a stunning bouquet of black raspberries, blueberries, new saddle leather, camphor, and spring flowers. One of the finest vintages I've tasted for this cuvée, it's full-bodied, has wonderful purity, sweet tannins, and just loads to love." Jeb Dunnuck, december 2019"



### Vintage

2018 was atypical in many ways. This vintage required a constant presence from the vineyards to the cellar. After a mild Winter, the wet and rainy Spring gave way to a beautiful Summer, favoring a perfect growth of the grapes. September then ushered in an Indian Summer that proved to be more than ideal for harvests with cool nights and warm & sunny days. The grapes were harvested for a total of 8 weeks at optimal maturity and under ideal climatic conditions. The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

### 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

Harvest started between the 10th and 15th of September 2018. Grapes are hand-picked, destemmed and placed in vats. Fermentation and a 20-day maceration. The wine is then racked-off into new 275-liter French oak Laurus barrels for 16 months of ageing.

Production: 3 502 bottles, 60 magnums, 24 jeroboams and 6 mathusalems.

Bottled on June 5th 2020.

Vegan Friendly.

### Service & food pairing suggestions

Roasted pheasant with Perigord truffle

Spice-rubbed beef tenderloin

Serve at 14-16 °C - Ideal when opened 3 hours prior to serving

Optimum maturity: 2020 - 2035

### AWARDS

93 pts Jeb Dunnuck

91 pts Bettane & Desseauve

17/20 Jancis Robinson