

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"



AWARDS

93 pts Jeb Dunnuck
91 pts Bettane & Desseauve
17/20 Jancis Robinson

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 conditons. 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