



Côte Rôtie

2020

"Brilliant ruby. Intense dark berry, floral, black pepper and exotic spice aromas pick up smoky mineral, cola and incense nuances as the wine opens up. Candied violet and star anise suggestions complement vibrant black raspberry, cherry-cola, blueberry and vanilla flavors. Finishes impressively long and juicy, with steadily building tannins framing lingering blue fruit, spice and floral notes. This is quite an impressive success...". 22nd December 2022 – Vinous Media – Josh Reynolds"



Vintage

The 2020 vintage is characterized by its earliness, from the start of the vegetative cycle until the harvest. Spring turned out to be warm with temperatures constantly above normal and fairly regular rains, thus favoring rapid flowering in the second half of May and providing very good conditions for the rest of the cycle. The harvest began at the end of August and spread out over several weeks thanks to the good weather conditions. Throughout the northern vineyards, quality and quantity were there.

Grape varieties

100% Syrah

Terroir

The selected plots come from the two sectors of the AOP:
– micaschist terraces from the Côte Brune for structure and complexity;
– gneiss and loess from the Côte Blonde providing finesse and elegance.

Age of vines: 26 to 45 years on average – Yield: 27hl/ha.

Winemaking

Grapes were hand-picked from 10th until 18th September 2020. The fermentation is followed by a 20-day maceration. After malolactic fermentation, the wine is racked-off into new 275-liter French oak Laurus barrels for 13 months of ageing.

Bottle on 8th June 2022: 6 167 bottles produced.

Vin Vegan.

Service & food pairing suggestions

With a quail with grapes or a rack of veal with Chanterelle mushrooms.

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

Optimum maturity: 2022 – 2036

AWARDS

92-94 pts Jeb Dunnuck

94 pts Vinous

16/20 Jancis Robinson

