

Côte Rôtie

2021

"Deep red colour with purplish highlights. Intriguing nose of raspberry liqueur, black pepper and liquorice. Elegant and structured on the palate, with a fine return to red fruit and a long finish."



Vintage

The weather was quite challenging for the 2021 vintage. The mild temperatures winter brought forward the emergence of the buds which suffered from frost of early April. The numerous summer storms required more vigilance concerning the sanitary state of the grapes. Despite low yields, the strict selection of quality grapes allowed us to produce very elegant and expressive wines.

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 between 22nd and 30th September 2021. Fermentation was followed by a 20-day maceration. After malolactic fermentation, the wine was racked-off into new 275-liter French oak Laurus barrels for 15 months of ageing.
Bottle on 16th June 2023: 1 006 bottles produced.

Service & food pairing suggestions

Pheasant casserole à la Forestière, Tournedos Rossini or venison stew with red wine
Serve at 14-16 °C – Ideal when opened 3 hours prior to serving
Optimum maturity: 2023 – 2037

AWARDS

90-92 pts Jeb Dunnuck

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