



CÔTE RÔTIE 2011



SOIL TYPES : Schist terroir on a south-west facing hillside. Vines grow out of the rock.

GRAPE VARIETIES : 100% Syrah

VINIFICATION : Harvested when grapes maturity has peaked: vatting period of 3 weeks to one month; light pressing, marc plunging. Racking in barrels after malolactic fermentation. Aged in oak barrels (25% new oaks).

TASTING NOTES : Deep ruby red colour with dark purple hues. On the nose, black cherries, blackberries and liquorice aromas mingle with a hint of vanilla. On the palate, delicacy and fullness are clearly noticeable from the start.

FOOD AND IWNE MATCHING : Ideal with meat dishes like Beef Wellington, roasted pheasant or lamb. Cellaring: over 10 years.

SCORE : 2011 : 88 points Robert Parker

EAN 13 : bottle: 3 76025677281 2
 box: 3 76025677289 8
 box of 6 x 75cl