



AOP CÔTE-RÔTIE RED 2017

"It is at the heart of the Rhone region that we have established special trust-based relationships with passionate wine growers. In exchange for our expertise and optimisation of the grape juices we gain access to their very best plots which we manage together according to strict methods (tending the vine, grape-picking...).

Vinification and maturing are carried out at the estate under rigorous supervision by our team, taking into consideration the specific requirements of each vintage and endeavouring to optimise the potential of each estate. Combining the wines thus obtained with our exclusive approach we select and purchase each year the best vats. Maturing is refined each month up until the bottling which is performed using our own mobiles units.

These wines aim to accompany you in your gourmet experiences, for mature tasting, rich authentic conviviality and instant enjoyment."

Olivier Ravoire

- **Varietals:** 95% Syrah, 5% Viognier.
- **Nature of the soils:** metamorphic rock soil with mica-schist subsoil, sandy with many stones.
- **Average age of the vines:** 60 years.
- **Winemaking:** the grapes are hand-picked, sorted and stemmed. Extraction of colour and phenolic material is accompanied by pump-over. The grapes are regularly treaded with long fermentation at controlled temperature never exceeding 30°C. Vatting is purposely long so as to ensure optimal extraction, respectful of the raw material.
- **Maturing:** the blend is matured in 225 liter French oak barrels for 24 months. The wine is unfiltered and non-spliced.
- **Residual sugar per litre:** < 2 grams / liter.
- **Ideal serving temperature:** from 16°C to 18°C.
- **Awards:**
 - **90/100** – Jeb Dunnuck
 - **16.5/20** – Jancis Robinson

Tasting of the 2017 vintage :

Deep ruby red colour. Harmoniously complex bouquet, opening on floral and empyreumatic (roasted) notes. Concentrated mouthfeel with silky tannins; pleasantly balanced with aromas of violets, vanilla, and pepper.