

Côte-Rôtie Neve 2018 6x75cl

Winemaker Notes

The nose is dominated by notes of graphite and cold smoke and then open up to notes of bramble leaves and mixed berries. On the palate the tannins are chiselled and there are notes of black pepper and roasting over a saline finish. Verticality and purity are the keywords here.

Vineyard

This wine comes from a hillside with a lovely south-southeast exposure in a lieu-dit known as Neve in the commune of Ampuis. The soil here is composed of schist and mica-schist, with some seams of ground soil in the mid-section of the hillside.

Winemaking

The vinification takes place in rough concrete tanks. The harvested grapes are completely de-stemmed. Native yeasts are used for the alcoholic fermentation. During the fermentation, the temperature is allowed to gradually rise to 30-32°C. The vatting period lasts from 4 to 5 weeks with regular pumping over operations carried out at the start of the maceration, followed by some cap punching. The maceration is completed by a stirring of the lees over the last 3 weeks. By tasting the wine in the tank each day, we are able to tailor our different operations to the wine and determine the best running-off date. The wines go into barrel "hot" after their running-off and 24-48 hours sedimentation to eliminate any remaining solid matter and the coarsest lees. Ageing is carried out entirely in 228-litre barrels (pieces bourguignonnes), of which 25-30% are new. The wine is racked at the end of the winter. Ageing can last 14-18 months depending on the vintage and our tastings of the wine.

Vintage

The beginning of the 2017-2018 winter was relatively mild with temperatures around 0/-1°C at the beginning of January. Spring too was full of surprises, with early bud-break (mid-April), the vines started to grow, helped by warm damp weather. As in 2017, summer brought with it a real heatwave but summer rain allowed the grape to develop normally, giving us some clues about a promising harvest in terms of quality and quantity.

Food match

Grilled and Roasted Red Meats

Try with flakes of roast small game on toast, roasted quail with black truffle



Grapes

100% Syrah

Region/Appellation

AOP Côte-Rôtie

Alcohol by volume

13.50%

Residual Sugar

0.25 g/l

pH

3.7

Total Acidity

4.99 g/l

Drinking Window

2024 - 2038

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

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