

# Côte-Rôtie Quatuor 2019

## 6x75cl

### Grapes

100% Syrah

### Region/Appellation

AOP Côte-Rôtie

### Alcohol by volume

14.5%

### Residual Sugar

less than 0.25 g/l

### pH

3.84

### Total Acidity

5.68 g/l

### Drinking Window

2025 - 2035

### Tasting Guide

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

### Tasting note printed

14/03/2025

### Winemaker Notes

A complex nose which is predominately floral. It has dynamic and silky tannins on the palate, leading to sweet spices and cedar notes on the finish.

### Vineyard

This wine is made from a blend of our four plots: • The Côte Brune with its soil of fractured mica-schist, which gives the wine structure and power, • The Côte Blonde, located on a vein of gneiss, which provides elegance and a floral character, • Neve, located to the north of the appellation, with a soil composed of stony mica-schist, endowing the wine with tension and minerality, • Tupins, to the extreme south of the appellation, in an area of migmatite and sandy loam, adding notes of spice and dark fruit.

### Winemaking

The vinification takes place in unclad, rough concrete tanks. The harvested grapes are completely de-stemmed. Native yeasts are used for the fermentation during which 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, some cap punching, and then a passive infusion with a stirring of the lees in 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 wine goes into barrel "hot" after run-off and 24 to 48 hours sedimentation to eliminate any remaining solid matter and the coarsest lees. Malolactic fermentation takes place in barrel. 50% in 228-litre barrels (pieces bourguignonnes), 50% in 600-litre barrels (demi-muids), of which 20 to 25% are new. The wine is racked at the end of winter. Ageing can last 12 to 18 months depending on the vintage and our tastings of the wine.

### Vintage

An impressive Rhone vintage, with wines of impeccable balance. High temperatures proved a challenge for growers in the northern Rhone but some rain later in the season allowed for freshness to come through.

### Food match

Pairs well with stuffed quails with cep mushrooms and roasted small game

