

Côte-Rôtie Quatuor 2019

6x75cl

Grapes

100% Syrah

Region/Appellation

AOP Côte-Rôtie

Alcohol by volume

14.50%

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

05/02/2025

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

Grilled and Roasted Red Meats

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

