

Côte-Rôtie

« Les 400 de la Viallière » 2017



TASTING NOTES :

This unique cuvée results from the fusion of exceptional vintages and a prestigious terroir « La Viallière ».

Issued from dark soils, this wine is distinguished by its depth, velvety mouth-feel and aromatic power.

Limited exclusively to 400 numbered Magnums, this format gives the wine an extraordinary capacity to mature and evolve several decades.

FOOD PAIRINGS :

Roasted lamb, game, hare terrine or « à la royale », baked pigeon, T-bone steak, braised duck, woodcock with porcini mushrooms.

Service Temperature: 16°C – 18°C.

TERROIR:

Located north of the appellation, on soils made of dark schist, exposed south-east, this parcel is planted on very edgy hills sometimes exceeding 40% inclination.

Grape variety : 100% Syrah.

WINE MAKING PROCESS & AGING:

Long fermentation and maceration (3 weeks) in concrete tanks.

Aging 24 months in new French oak barrels of both 400 and 228 liters.

And finally, 2 years aging in Magnums in the cellar.

REFERENCES:

Wine Advocate Parker : 92-94 pts