

Côte-Rôtie

« Vires de Serine » 2019



TASTING NOTES :

This incredible cuvée is matured in barrel for 24 months and only produced during the best vintages. First unveiling a deep color and dark hues, it then reveals intense scents of violet and black fruits followed by a beautiful aromatic power in mouth, sustained by its lively and elegant tannins. The finish really highlights the distinct potential to guard this incredible wine.

WINE & FOOD MATCHES :

Hare terrine, baked pigeon, beef steak, hare « à la royale », braised duck, woodcock with porcini mushrooms, roasted lamb.

Serving temperature: 16°C – 18°C.

TERROIR :

Schist soil on the slopes of "Viallière" and on the terraces of granite "Coteau de Bassenon". Area: 1.8ha.

Vines are 30 years old on average. Syrah (100%)

VINIFICATION & MATURING :

Long maceration (3 weeks) after stemming in concrete tanks thermo-regulated Malolactic fermentation.

Ageing 24 months into new oak barrels.

REFERENCES :

Wine Advocate Parker: 93-95/100

Jancis Robinson : 17+/20