

Côte-Rôtie

« Eminence » 2020



TASTING NOTES :

Born from the mixing of two terroirs, one comprised of micaschist on the steep slopes of La Viallière and the other comprised of granite on the steep terraces of Bassenon, the cuvée « Eminence » reflects the nobility of its origins. It exudes aromas of cassis, blackberry, violet and white pepper. On the palate it is harmonious, fleshy, and shows a beautiful maturity without any heaviness. With a deep and persistent finish, expect this syrah to reveal all the charms of its great terroir.

WINE & FOOD MATCHES :

Lamb stew with olives, farm rabbit with black truffle, beef rib, goose with chestnuts, roast veal kidneys, pigeon with cloves of garlic, ...

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 20 years old on average. Syrah (95%) which gives it strength and structure and Viognier (5%) for roundness and aromatic complexity.

VINIFICATION & MATURING :

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

Ageing 16 months in oak barrels, 20% new barrels.

REFERENCES:

Wine Advocate Parker: 92-94/100