



Côte Rôtie

LOCATION : Located on the right bank of the Rhône, this appellation is the Rhône Valley's northernmost and also one of its most prestigious.

VINEYARDS AND TERROIR :

The Syrah vines grow in gneiss and clayey-sand soils on the appellation's south-facing terraced slopes, and enjoy prolonged exposure to the sun.

GRAPE VARIETIES : Syrah (100%)

PRODUCTION:

The grapes are entirely de-stemmed and placed in temperature-controlled stainless steel vats to macerate for around 20 days during which we carry out an average of two pumping-over operations per day. The wine is aged for 12 months in used barrels.

TASTING NOTES :

Notes of strawberry jam, spices and undergrowth mingle together within a delicate, complex bouquet. Broad and silky on the palate, offering up chocolate and crushed strawberry notes on a tannin frame of exceptional finesse. The finish is long and fruity.

SERVING AND FOOD PAIRINGS :

Decant when young and serve at 17°C with a rib of beef or similar good cut of meat. With its structure and breadth, it can bear long cellar-ageing and, when mature, will be perfect with game.

Grape varieties ID Card:

Syrah : as it is not very resistant to the Mistral wind, this grape variety is often trained. It produces highly coloured wines with a beautiful purplish hue, and intense fruit or spice aromas, depending on the appellation. It combines very well with the Grenache, imparting freshness, fruit and tannin to the blend.



The 2013 Vintage.....

This vintage was affected by extensive "coulture" (failure of the fruit to set) on the Grenache Noirs, due to the cold, wet weather in spring, before and during the flowering. Fewer grapes, harvested at the usual date, with lovely quality thanks to a glorious summer which enabled the grapes to reach full maturity.

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www.lavau.fr

