



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.



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