



DE LAS

Grands Vins de la Vallée du Rhône

CÔTE-RÔTIE SEIGNEUR DE MAUGIRON

Appellation

- Vineyards : they cover 3 communes - Saint-Cyr-sur-Rhône, Ampuis and Tupin-Semons - on the right Rhône river bank, within the Rhône "département".

- Soils : in the northern part of the vineyard the Côte Brune, consists of extremely steep, terraced slopes of ferruginous mica schists which are covered with schist sand (arzel). The Côte Blonde has a varied geology with gneiss and granite predominating at the most southern side of the appellation.

- Climate : tempered continental. Dry, hot summers and frequent rainfalls during the other seasons.

History : one of the oldest vineyards in France, first developed by the Romans. It is said that during the Middle Ages, "The Seigneur de Maugiron" bequeathed a hillside to each of his daughters, one was brunette and the other fair. Thus, were born the names of "Côte Brune" and "Côte Blonde".

- Area planted : 230 hectares (568 acres), for an annual production of 8,400 hectoliters (93,333 cases). Authorized maximum yield is 40 hectoliters/hectare (2.3 US tons/acre).

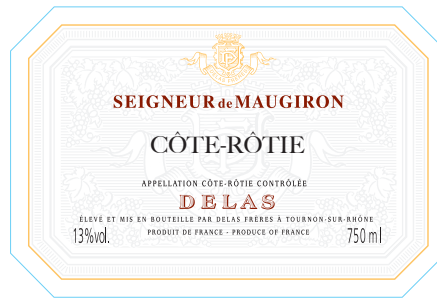
- Grape varieties : Syrah (80% minimum). An addition of up to 20% of Viognier grapes in the crop is allowed.

Characteristics

- This cuvée is a blend of grapes coming from the Côte Brune (70%) and the Côte Blonde (30%) .

- Average production : 15,000 to 20,000 bottles (75 cl.) per year.

- Grape variety : 100% Syrah.



Wine making

The grapes for the "Seigneur de Maugiron" cuvée are picked by hand, plot by plot, at peak maturity. Fermentation takes place in traditional open-topped concrete tanks, following three days of pre-fermentary cold maceration. The maceration process continues under controlled temperatures of 82°F to 86°F (28°C to 30°C). Daily cap pushing down and pumping over are carried out for 12 days with total vatting time of up to 20 days. After de-vatting and pressing, the malolactic fermentation takes place in oak casks.

Maturing

The wine is aged for 14 to 16 months :

- 50% in new oak casks,

- 50% in one year old casks.

The barrels are topped up regularly.

Tasting notes

The colour is deep crimson.

The powerful yet subtle nose of Côte-Rôtie "Seigneur de Maugiron" has black-currant, redcurrant, liquorice and smoky aromas, underscored with light woody notes.

The palate shows a tightly-knit tannic framework. The wine is well-balanced with a silky texture. It unites fine concentration with great delicacy.

Food and Wine affinities

Fine meats, beef, water games, truffles, spicy stews. It is recommended to have the bottle opened for 1 to 3 hours before drinking.

MAISON FONDÉE EN 1835

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