



CÔTE-RÔTIE LES BECASSES

Grape Variety

Syrah.

Soil

Chlorite and ferruginous mica-schists, gorse and granite, mixed in loess and earth veins. Two main slopes stand out : the "Côte Brune" : Schist with limon and rich in pebbles from the glacial era and the "Côte Blonde" : A lighter soil colour due to the silico-calcareous deposit from the glacial era.

Harvesting

Hand harvesting at maturity.

Vinification

The grapes ferment in open wooden vats after partial or total destemming, depending on the year. Two daily treadings ensure a good extraction of the colour and of the tannins. The temperature of fermentation does not exceed 32°C. Fermentation lasts from 15 to 18 days depending on the vintage.

Maturing

Maturing can begin after vinification. It takes place in oak casks, of which one third is new. This wine is unfiltered and unfinned.

Tasting

Colour: Deep purple red.

Nose : Raspberry, a hint of violet, a touch of olive and "tapenade", of rosemary, with a dominante of spice.

Palate : Full flavoured, deep taste, with an aftertaste of wood, spices and vanilla.