

Pierre Gaillard

Côte-Rôtie- Rose Pourpre

The Estate: The vineyard is located in the northern part of the Rhone Valley, ranging from Cote-Rotie down through to Cornas in the South. Planted on steep slopes, the vines are located on the last foothills of the Massif Central.

The Vines: The grape varieties is 100% Syrah. The parcel of Côte Rozier is located in an amphitheater facing south, with many dried stone walls restituting the warmth of the sun. This special situation translates to a particularly hot micro-climate. The average yield is 35 hl/ha.

The Soil: Brown schist, rich in iron oxide. The surface area of this vineyard is 0.8 hectares.

Vinification: Handpicked harvest, sorting of the healthy and well-ripened grapes. Total de-stemming. Cold maceration before fermentation. Alcoholic fermentation at 35°C. Maceration after fermentation at 30°C. Malolactic fermentation in barrels. Cap punching three times a day, pumping over and release techniques allow for the good extraction of the aromas and the tannins. Placed in barrels before malo-lactic fermentation, this wine blends gradually with the oak producing pleasant melted aromas. 18 months in fine oak from Allier and Nevers. Barrels 50 % new with oxygen added every 4 months. After the maturing, the best barrels are selected in view of obtaining the most subtle balance between the strength and the finesse of the terroir of Côte Rozier.

Tasting Notes: The wine boasts a deep ruby robe, dense, shimmering plum. Nose, intense and rich, exhales a bouquet of black fruits, licorice, violet, and flavors of toast. The palate has a nice concentrated material, sweet tannins, perfectly coated with an aromatic richness amazing aromas of blackberry, black cherry, cassis and violet, licorice, vanilla with a few tips. The balance is nice, as is the finish.

