

DEPUIS 1898

CAVES
SAINT-PIERRE

PREFERENCE



CÔTE-RÔTIE



Terroir

Situated near Vienne, on the right boarder of the Rhone river, the Côte Rôtie vineyard is the oldest one of the Rhone Valley. The terroir is constituted of schistes and the vines are implanted on abrupt mountainsides. This gives the wine a real concentration of the tannins and makes it benefit from a better period of sunshine hours, as well as a microclimate (a part exposed to the wind, a part protected from). The wine is thus more concentrated in the structure but also in the colour.

Vinification

The vinification is traditionally made with a selection of the parcels, in order to keep the best berries only and to enable the full expression of the aromatic complexities. A separated vinification is also conducted in relation with the terroirs, to guarantee an adapted work on each of them. The vatting of 4 to 5 weeks is made with frequent pumping-overs for the concentration of the wine in terms of aromas, colour, structure and tannins.



Maturing

- A part in oak barrels, between 6 and 8 months, to give sucrosity and aromatic complexity
- A part in oak vats between 6 and 8 months to melt the tannins
- A part in tank

Then the blend of the 3 maturing is done before bottling.

Blending

This Côte Rôtie is produced from just one vine variety : Syrah which gives it a rich aromatic pallet.

Tasting notes:

The tasting reveals a prestigious wine, with a beautiful deep red colour. The nose offers a delicate bouquet with a hint of spices and fresh fruits. The attack on the palate is both fresh and strong. The silky tannins present a very good persistence.

Its silky tannins and its concentration make this Côte Rôtie our Preference.

Bottle 75cl	Case of 6 bottles		Palette Europe					
	Weight Kg	Dim (cm) Lxwxh	Nb of Bottles	Nb of Cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) Lxwxh
Burgundy Domain	8.70	25.5x17.2x30.8	630	105	5	21	914	120x80x165

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