

Côte-Rôtie “La Mordorée” 2019 6x75cl

Grapes

100% Syrah

Region/Appellation

AOP Côte-Rôtie

Alcohol by volume

14%

Residual Sugar

less than 0.25 g/l

pH

3.92

Total Acidity

5.54 g/l

Drinking Window

2025 - 2031

Tasting note printed

07/12/2025

Winemaker Notes

Nose: raspberry, a hint of violet, predominant of spices, touch of black olive and “tapenade”, rosemary. Palate: ample, elegant, very well-structured and balanced.

Vineyard

Chlorite and ferruginous mica-schists blending in loess depressions and earth veins. The plot producing this wine is located on the border of the “Côte Blonde”.

Winemaking

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Vintage

The beginning of the 2017-2018 winter was relatively mild with temperatures around 0/-1°C at the beginning of January. Spring too was full of surprises, with early bud-break (mid-April), the vines started to grow, helped by warm damp weather. As in 2017, summer brought with it a real heatwave but summer rain allowed the grape to develop normally, giving us some clues about a promising harvest in terms of quality and quantity.

Food match

Roast lamb and potato gratin

