

# 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

16/09/2025

## 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

