

Côte-Rôtie La Mordorée 2021 6x75cl

Grapes

100% Syrah

Region/Appellation

AOP Côte-Rôtie

Alcohol by volume

12.5%

Residual Sugar

less than 1 g/l

pH

3.79

Total Acidity

3.49 g/l

Tasting note printed

29/08/2025

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

The grapes are entirely destemmed and vinified in concrete tank. Daily pumping over ensure a good extraction of the colour and tannins. The temperature of vinification does not exceed 32°C. Only the free-run juice is used. Entirely aged in oak casks (225 litres), with a proportion of new ones for between 14 and 18 months.

Vintage

The 2021 wine season marked a return to 'normal' conditions after five consecutive scorching years. This year, with its early onset and unforeseen challenges, left an indelible mark on winegrowers. Despite a turbulent season, the dedicated efforts of vineyard workers resulted in a vintage that evoked long-forgotten characteristics of classic Northern Rhône vintages. Snow delayed winter pruning, proving beneficial as the year unfolded. Early budburst in late March had winegrowers on edge as frosts followed in early April. The Chapoutier team prepared for the frosts, placing candles throughout the vineyards of the Northern and Southern Rhône and worked tirelessly throughout the night to minimise its devastating effects. Welcome spring rains arrived in early May, helping to revitalise the vineyards, and continued throughout the summer. However, it also increased disease pressure which again relied on the Chapoutier team's expertise and diligence to overcome. While the Northern Rhone saw ample rain, the Southern region struggled with drought. The late but successful harvest took place between September and October as the grapes reached full maturity. This vintage, while extremely demanding, rewarded winegrowers with wines that bear a distinct northern character, a testament to their tireless efforts throughout a challenging and ever-changing year.

Food match

Roast lamb and potato gratin

