

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 26/07/2025

Côte-Rôtie La Mordorée 2021 6x75cl

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

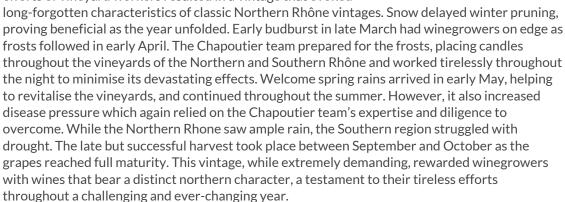
Chlorite and ferruginous mica-schists blending in loess depressions and earth veins. The plot producing this wine is located on the border of the "Côte Blonde".

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



Food match

Roast lamb and potato gratin

