

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 24/10/2025

# 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

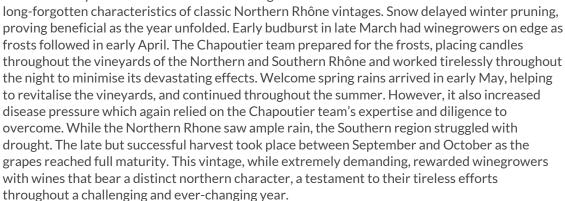
Chlorite and ferruginous mica-schists blending in loess depressions and earth veins. The plot producing this wine is located on the border of the "Côte Blonde".

# 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

