



#### Grapes

100% Syrah

#### Region/Appellation

AOP Côte-Rôtie

#### Alcohol by volume

14.50%

#### Residual Sugar

less than 0.25 g/l

#### pH

3.85

#### Total Acidity

5.57 g/l

#### Drinking Window

2024 - 2039

#### Tasting Guide

A B **C** D E  
Light Medium Full

#### Tasting note printed

08/05/2024

# Côte-Rôtie Les Bécasses 2019

## 2019 6x75cl

### Winemaker Notes

The nose is full of raspberry with hints of violet, spices and a touch of black olive and "tapenade", rosemary. The palate is unctuous with a woody, spicy and vanilla finish.

### Vineyard

The soil is composed of chlorite and ferruginous mica-schist blending in loess depressions. The soil is also made up of schist on the South and Southeast slopes, allowing the Syrah to express itself with tremendous power and great elegance with its lovely floral notes.

### Winemaking

After destemming, the grapes go into concrete tanks. Daily punching (pigeage) ensures a good extraction of colour and tannins. The temperature does not exceed 33°C. Fermentation lasts between 3 and 4 weeks depending on the vintage. For fermentation, we decided to use indigenous yeasts to allow our terroirs to begin expressing themselves from this key stage in the winemaking process. Ageing lasts 14-16 months. 80% of the wine is aged in oak barrels with a majority of new wood. The remaining 20% are aged in stainless steel vats which allows us to preserve the purity of the fruit and the floral notes, which are a distinctive feature of great Côte-Rôtie wines.

### Vintage

An impressive Rhone vintage, with wines of impeccable balance. High temperatures proved a challenge for growers in the northern Rhone but some rain later in the season allowed for freshness to come through.

### Food match

Grilled and Roasted Red Meats

Why not try with Asian dishes, hearty fish courses like tuna, mushrooms and pasta.

