

Grapes 100% Syrah

Region/Appellation AOP Côte-Rôtie

Alcohol by volume 14.5%

Residual Sugar less than 0.25 g/l

pН 3.84

Total Acidity 5.68 g/l

Drinking Window 2025 - 2035

Tasting Guide







Full

Medium Liaht

Tasting note printed 13/12/2025

Côte-Rôtie Quatuor 2019 6x75cl

Winemaker Notes

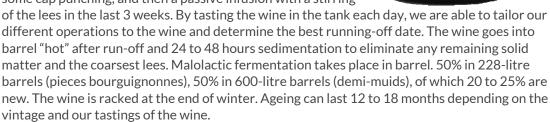
A complex nose which is predominately floral. It has dynamic and silky tannins on the palate, leading to sweet spices and cedar notes on the finish.

Vineyard

This wine is made from a blend of our four plots: • The Côte Brune with its soil of fractured mica-schist, which gives the wine structure and power, • The Côte Blonde, located on a vein of gneiss, which provides elegance and a floral character, • Neve, located to the north of the appellation, with a soil composed of stony mica-schist, endowing the wine with tension and minerality, • Tupins, to the extreme south of the appellation, in an area of migmatite and sandy loam, adding notes of spice and dark fruit.

Winemaking

The vinification takes place in unclad, rough concrete tanks. The harvested grapes are completely de-stemmed. Native yeasts are used for the fermentation during which the temperature is allowed to gradually rise to 30-32°C. The vatting period lasts from 4 to 5 weeks with regular pumping over operations carried out at the start of the maceration, some cap punching, and then a passive infusion with a stirring



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

Pairs well with stuffed quails with cep mushrooms and roasted small game

