

Vintage:  
**2018**

Tier:  
**Excellence**

Grapes:  
**100% Syrah**

Region/Appellation:  
**Rhône Valley/  
Côte-Rôtie**

Alcohol by Volume:  
**14.0%**

Drinking Window:  
**2018-2048**

Certifications:  
**Organic/Biodynamic**



Ratings:  
**WA: 91-93/100**  
**JD: 94/100**  
**Vinous: 92-94/100**



# Quatuor AOP Côte-Rôtie

## Winemaker Notes

Deep crimson with carmine tints in color. The nose is complex, predominately floral, opening with aromas of red fruit, spice and tapenade. The wine is fresh with silky tannins leading to sweet spices and cedar notes on the palate.

## 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.
- Tupin, to the extreme south of the appellation, in an area of migmatite and sandy loam, adding notes of spice and dark fruit.

## Winemaking

The grapes are hand-harvested and 100% destemmed. Vinification takes place in concrete tanks via native yeasts. During fermentation the temperature is allowed to gradually rise to 30-32°C. The vatting period lasts from 4-5 weeks with regular pump over operations carried out during this period.

Malolactic fermentation takes place in barrel. 50% in 228-litre barrels (pièces bourguignonnes), 50% in 600-litre barrels (demi-muids), of which 20 to 25% are new. The wine is racked at the end of winter. Ageing can last 12 to 18 months depending upon the vintage and our tastings of the wine.

## Food match

Roasted quail stuffed with mushroom, Grilled venison or tri-tip. Lentil stews and assorted mature cheeses.

