



2019 Quatuor

(Kwaw-chor, coat ro tee)
Rhône Valley, AOP Côte-Rôtie

Grapes:

100% Syrah

Alcohol by Volume:

14.0%

Region:



Serving Temperature:

19°C

Aging Potential:

20-30 years

Food Pairing:

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

Certifications:

Organic and Biodynamic



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

Vintage

An impressive Northern Rhône 2019 vintage resulted in wines of impeccable balance. High temperatures proved a challenge for growers in the summer, but light rain later in the season allowed for freshness, ideal maturity of ripeness, acidity and overall structured balance.

Winemaking

The grapes are hand-harvested and 100% destemmed. 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 of the lees in the last 3 weeks. By tasting the wine in the tank each day, we are able to tailor our different operations to the wine and determine the best running-off date.

Aging

The wine goes into barrel "hot" after run-off and 24 to 48 hours sedimentation to eliminate any remaining solid matter and the coarsest lees. 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.

