

AOP Côte Rôtie Indiscrète 2016



• The Terroir:

Geographical location: The vines are planted on terraces situated on a southeast-facing

hillside overlooking Verenay at an altitude of 250m.

Soil type: Granite subsoil, soil composed of schist, clay and pebbles.

Climate: Sub-Mediterranean, cold winters and hot and dry summers.

Rains regularly during the other seasons (approximately 600 to 700 mm per year).

Grape variety: 95% Syrah, 5% Viognier, yield 40 hl / ha.

Pruning method: "Gobelet" method of pruning, vines supported by stakes.

Cultivation: De-hydrated organic compost (bovine-manure based), treated with sulphur and

Bordeaux mixture. Leaf-thinning, removing laterals, green harvesting.

Hand-picked harvest when grapes are ripe, selective grape picking in the vineyard,

the grapes are harvested in buckets then tipped into harvesting bins which can

contain up to 50kg of grapes, these bins are then taken to the wine cellar.

The Cellar:

Arrival: Selective grape sorting by hand on a vibrating sorting table,

then 50% of the volume is destalked.

Fermenting: Lasts 25 days with 1 pumping-over and 1 punching of the cap per

day, the fermentation process takes place with natural yeasts between 28° and 34°C thanks to temperature controlled tanks.

The whole process is carried out without using sulphur.

Pressing: Grapes are placed in a pneumatic press, then in barrels for

malolactic fermentation.

Maturing: 18 months in 500-litre oak barrels (up to 5 years old).

Light filtration on cellulose plates. Bottling took place in April 2018

Winetasting:

Alcohol level: 12,5 % Alc./Vol.

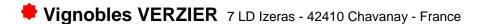
Ageing potential: This wine is to be drunk after 5 to 10 years of ageing.

Aromas: Revealing complex aromas of black fruits and liquorice

with strong tannins.

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This wine can be served with grilled beef, pigeon cooked with cep mushrooms or lamb with spices.



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maxime@vignobles-verzier-chanteperdrix.com www.vignobles-verzier-chanteperdrix.com

