

# AOP Côte Rôtie Les Grandes Places 2016

# The Terroir :

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

hillside overlooking Verenay at an altitude of 250m on the terroir

called Grandes Places.

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

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, old vines, yield 30 hl / ha.

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

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

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

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,

**Fermenting**: Lasts 30 days in brand 500-litre oak barrel with 1 punching

of the cap per day, the fermentation process takes place with

natural yeasts between 28° and 30°C.

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

malolactic fermentation.

**Maturing**: 24 months in brand new oak barrels.

Tangential filtration.

Bottling took place in October 2018.

### Winetasting:

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

Ageing potential: This wine is to be drunk after 5 to 15 years of ageing.

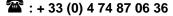
**Aromas**: Revealing complex aromas of black fruits and liquorice

with strong tannins.

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

## ♦ Vignobles VERZIER 7 LD Izeras - 42410 Chavanay - France



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