

AOP Côte Rôtie

Indiscreète 2018



☯ 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:** 97% Syrah, 3% Viognier, yield 40 hl / ha.
- Pruning method:** "Gobelet" method of pruning
- Cultivation:** De-hydrated organic compost. Leaf-thinning, removing laterals.
- Harvesting:** Hand-picked harvest when grapes are ripe, selective grape picking in the vineyard.

☯ The Cellar:

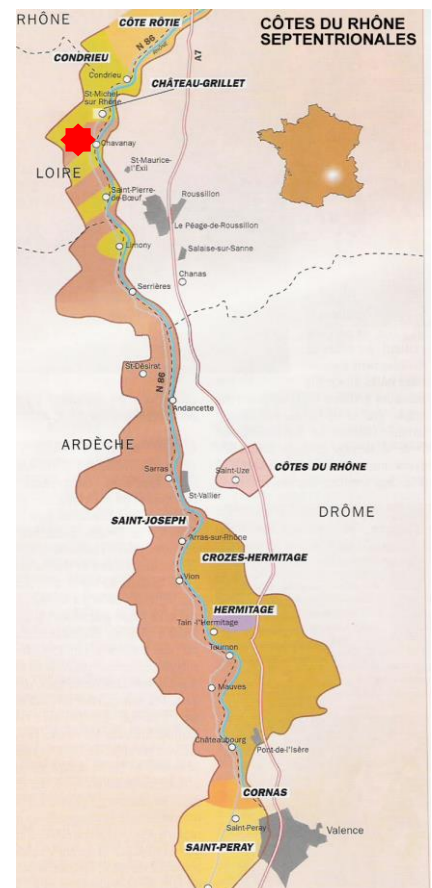
- Arrival:** Selective grape sorting by hand on a vibrating sorting table, not destemmed.
- Fermenting:** Lasts 28 days with 1 pumping-over and 1 punching of the cap per day, the fermentation process takes place with natural yeasts
- Pressing:** Grapes are placed in a pneumatic press, then in barrels for malolactic fermentation.
- Maturing:** 18 months in 500-litre oak barrels (up to 5 years old).
Tangential filtration.
Bottling took place in April 2020

☯ Winetasting:

- Alcohol level:** 13,5 % Alc./Vol.
- Ageing potential:** This wine is to be drunk after 4 to 8 years of ageing.
- Aromas:** Revealing complex aromas of black fruits and liquorice with strong tannins.



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



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