



## Côte-Rôtie Fortis 2022

	75 cl
	17
	13 % Vol.
	4 à 20 ans
	Syrah et Viognier
	18 mois
	2021

This cuvée takes its name from “Fortis fortuna fortior”: luck reinforces valor. It was the motto of the owner of the estate in the 17th century, Marshal of France of Louis XIV. “Fortis”: Valiant, courageous, strong, solid, vigorous ... Vigorous, the Viognier and Syrah vines, growing on arid, poor and rocky granite soils. Valiant, the generations of winegrowers who, since Roman times, have built and maintained the dry stone walls. Courageous, the winegrowers who still work them manually.

This wine comes from the hillsides of blond gneiss, south of Ampuis. This terroir allows the power and minerality of the Syrah to match perfectly with the fruit and roundness of the Viognier.

Grape varieties: 95% Syrah & 5% Viognier.

Dark ruby ??color.

On the nose we have intense aromas of red fruit (blackcurrant), vanilla, and some roasted notes

The mouth is very fine, the tannins are well rounded and melted. Long and silky finish.

Terroir: Leuco-gneiss (Blond earth)

Vinification: 100% destemming without yeasting. Cold maceration for 1 week. Pigeage once a day for 3 to 4 weeks. Winding once a day for 3 to 4 weeks Long and progressive fermentation. Pneumatic pressing at low pressure so as not to burst the seeds.

Aging : 20 months in new half-muids (580 liters) of French oak.

Serving temperature: 17 ° C Keep: 4 to 20 years.

Food and wine pairing: Mallard, veal with figs, duck filet with mushrooms, roe deer, duck breast, cheeses...