



This cuvée takes its name from a tiny plot (0.39 ha) "Les Grandes Places" which is planted on one of the best terroirs in the appellation.

This cuvée from the brown lands expresses itself admirably by its depth, its velvety texture and its aromatic power.

Grape varieties: 97% Syrah & 3% Viognier.

Very dark colored wine.

CÔTE RÔTIE

MONTE

On the nose we have intense aromas of black fruit (blackcurrant, blueberry, prune), smoky notes (peat), menthol (laurel).

The mouth is very deep, the tannins are tight but well melted thanks to the long aging. Long and persistent finish.

Terroir : micashist

Vinification : Total destemming Pigeage and pumping over of the juices for 4 to 5 weeks. Long and progressive fermentation. Pressing at low pressure so as not to burst the seeds.

Aging : 30 months in 6 new French oak barrels.

Serving temperature: 17 ° C

Keep: 4 to 20 years.

Food and wine pairing: Pheasant, game (wild boar for example ),...