

M. CHAPOUTIER,  
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF  
*wine shippers since*  
1858

## CÔTE-RÔTIE LES BÉCASSES



### DETAILS OF PRODUCTION

The Côte-Rôtie vineyard is certainly one of the oldest in existence in the Rhône valley. The soil is composed of chlorite and ferruginous mica-schists blending in loess depressions.

The grapes are entirely hand-harvested at maturity and after destemming, the grapes ferment in concrete tanks. A daily treading ensures a good extraction of the colour and tannins. The temperature does not exceed 33°C. Fermenting lasts between 3 and 4 weeks depending on vintages. Maturing begins after vinification and takes place in oak casks with a proportion of which being new.

### TASTING NOTES

Deep purplish red and a nose of raspberries, violets, rosemary and spices along with a touch of black olive and “tapenade”. The palate is ample and deep, woody, spicy with a distinct vanilla finish.

### HOW TO SERVE

Serve with small game dishes (pheasant, duck), red meats in red wine sauces and soft cheeses.

#### VINTAGE

2013/2014

#### STYLE

Red

#### BLEND OF GRAPES

100% Syrah

#### WINEMAKER

Michel Chapoutier

#### ALCOHOL

13%

