

CÔTE-RÔTIE LA LANDONNE

Single Vineyard



DE LAS
Grands Vins de la Vallée du Rhône

APPELLATION

CÔTE-RÔTIE

VINEYARDS : they cover 3 communes - Saint-Cyr-sur-Rhône, Ampuis and Tupin-Semons - on the right Rhône river bank, within the Rhône "département".

SOILS : in the northern part of the vineyard the Côte Brune, consists of extremely steep, terraced slopes of ferruginous mica schists which are covered with schist sand (arzel). The Côte Blonde has a varied geology with gneiss and granite predominating at the most southern side of the appellation.

CLIMATE : tempered continental. Dry, hot summers with regular rainfalls during the other seasons.

HISTORY : one of the oldest vineyards in France, first developed by the Romans. It is said that during the Middle Ages, "The Seigneur de Maugiron" bequeathed a hillside to each of his two daughters, one was brunette and the other fair. Thus, were born the names of "Côte Brune" and "Côte Blonde".

SURFACE AREA UNDER PRODUCTION : 191 hectares (472 acres), for an annual production of 6,795 hectolitres (75,000 cases). Authorized maximum yield is 40 hectolitres/hectare (2.3 US tons/acre).

GRAPE VARIETIES : Syrah (80% minimum). An addition of up to 10 to 20% of Viognier grapes in the crop is allowed.

CHARACTERISTICS

This cuvée is a vineyard plot selection. The grapes come exclusively from a plot within the named slope of "La Landonne". This cuvée's first vintage was 1997. The wine is only made in the very best years. Its highly limited production never exceeds 2,500 bottles (75 cl.) per year. Grape Variety : 100% Syrah

WINE MAKING

The grapes used in the "La Landonne" cuvée are only picked by hand at maximum maturity. The fermentation takes place in traditional open-topped concrete tanks, after three days of cold maceration. Before fermentation, the maceration process is conducted under controlled temperatures of 82°F to 86°F (28°C to 30°C). Daily cap pushing down and pumping over are carried out for about 10 days. The total vatting time can be up to 20 days.

MATURING

The wine is aged for 14 to 16 months in new or one year old oak casks. The barrels are topped up regularly.

TASTING NOTES

The wine's deep colour is underscored by plummy hues. A complex nose shows deep, fruity aromas with hints of liquorice and roasted coffee. Endowed with a dense and silky tannic structure, this is a full, fleshy wine that provides an ample and generous palate. Its lasting finish speaks of considerable ageing potential.

FOOD AND WINE PAIRING

Fine meats, roasted beef, water games, truffles, spicy stews. The bottle should be opened 1 to 3 hours before drinking. This wine needs at least 3 years cellaring before it can open up its complexity. In such case it is strongly recommended to decant before serving.



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