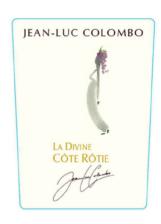


## La Divine

(The Divine)

## **Côte Rôtie**





## An image of delicacy, from a touch of Viognier

**Grape variety:** 95% Syrah from old vines and 5% Viognier, planted and fermented together.

Terroir: Very steep mica schist terraces of Côte-Rôtie, a blend from both côte blonde (more

silicate) and côte brune (more iron) soils.

**Vinification:** Hand-picked in small bins. After a long period of maceration, the wine is matured for

12 months in oak barrels (15% new oak and the rest in 1 to 3 year old barrels).

**Tasting notes** 

Nose:

Color: Deep ruby colour.

Superb nose of black fruit and spices, with a hint of smoke.

Palate: Well-structured and round with a persistent aroma of red fruit and superb

concentration.

**Service:** This wine will be ready within 2-3 years but can also age for 15 years.

Serve at 18°C/64°F and decant if possible.

Food matches: Divine with roasted lamb and truffles, or homemade moussaka.