

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**
- Color:** Deep ruby colour.
- Nose:** 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.