



DOMAINE FRANÇOIS ET FILS, YOANN FRANÇOIS

CÔTE RÔTIE "ROZIER" 2017



"Côte Rotie is the bridge between Burgundy and the Rhône" this quote, from British wine writer David Livingston-Learmonth, sums up perfectly the Rhône Valley's northernmost appellation: the power and opulence of the south and the delicacy and nuance of the North. It is here, on the steep terraced slopes rising sharply from the banks of the Rhône River, that Syrah display its most subtle expression. Over the years Côte Rôtie, "roasted slopes" in French, has become an icon of the French vineyards with some single vineyards selling for the same prices as First growth Bordeaux or Grand Cru Burgundy.

Fourth generation of the François family, Yohann joined the estate in the year 2004. On his small 10 acres estate he produces roughly 1,300 cases of Syrah and Viognier, but their main activity is making farmhouse cheeses from the milk of their twenty-five cows, which they sell at local farmers market across the Rhône valley. 2017 is the year of the recognition, the "Revue du Vin de France" placing him on the top three of the Côte Rotie producers in front of the star of the appellation Cuilleron, Villard and Clusel Roch.

SOIL TYPE _____

Single *lieux-dit* called "Rozier" on the Côte Brune, contiguous with "La Landonne". The northern side of the appellation is known for its darker soil made with iron-rich mica schist. The higher concentration of clay offers greater stability. The hillside is carved into narrow terraces, or "chaillées", forming a type of stairway that secures the vines on its relatively flat steps.

VARIETAL _____

100% Syrah

CULTURE _____

Due to the steepness of the plots all the works are done by hand. The low vigor of the vines, the leaf thinning and the green harvest allow a perfect aeration and the healthiest conditions possible. Organic practices are applied in the vineyard. Harvest is made entirely by hand and grapes are partially destemmed. Only the nicest grapes are used for this plot selection, the rest is blended in the entry cuvée.

VINIFICATION _____

4 weeks of maceration in thermoregulated stainless steel vats.
22 months ageing in mostly old 228l & 400l French oak barrels (15% new).
Light filtration before bottling. 250 cases production.

TASTING NOTES _____

"Smoke- and mineral- accented dark berry, cherry and licorice aromas are complemented by suggestions of olive and cola. Supple and appealingly sweet, offering juicy blackberry, cherry liqueur and spicecake flavors that tighten up slowly on the back half. Finishes velvety, smoky and impressively long, with sneaky tannins framing lingering dark fruit, floral and spice notes"

93pts Vinous by Josh Reynolds March 2020

