

# Côte-Rotie

## Philippe PACALET

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**LOCALITY:** FRANCE – Burgundy – Côte-Rotie

**APPELLATION:** Côte-Rotie

**GRAPE VARIETY:** Syrah

**WINEMAKER:** Philippe Pacalet

**VINEYARD:** Planted in the 1980's on granite soils, eroded to sand on the surface, this south-east facing parcel is located on the Bassenon hillside. Density of 7500 vines/ha.

**VITICULTURE:** Organic methods (not certified).

**WINEMAKING:** Whole cluster fermentation takes place over ambient yeast and without temperature control for 2 weeks. No SO<sub>2</sub> is used and regular punch downs are made twice a day. Malolactic fermentation takes place in barrels.

**AGING:** Aged on lees for 16 months. Reductive style, without racking but some stirrings.

**BOTTLING:** No SO<sub>2</sub> added.

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