

DOMAINE J. DENUZIÈRE CÔTE-RÔTIE

2020

Country

France

Region

Rhône Valley

Varietal

10% Viognier
90% Syrah

Winemaker

Caroline Moro

Alcohol Content

14%

Total Sulfur

No data

Residual Sugar

No data

Acidity

No data



HISTORY

Founded in 1876, J. Denuzière is centered in the heart of Condrieu. Today, Caroline Moro is the head winemaker whose approach to winemaking can be surmised in a word: gentle.

Locally known as the wine interpreter, Moro's philosophy around vineyard management, harvest and fermenting is to tread lightly, handle delicately and wait patiently.

"The magic of wine is to be confronted with choices everyday, driven by our sensitivity; our intuition. I like living in this unique and uncertain side. This is what I call the soul of the wine." -Caroline Moro

VINIFICATION and MATURATION

Hand picked and de-stemmed. Cold maceration for 48 hours, indigenous fermentation for 3-4 weeks long with daily pump over and punch downs. Wine is transferred to neutral French oak 225l and 600l barrels. Élevage on fine lees for 18 months before bottling.

VINEYARD



Sourced from two sites: Ampuis and Saint Cyr sur Rhône. Syrah is co-planted with 20% Viognier. Planted on steep terraces planted to granite-rich soils. No ploughing between rows allowing for a maximum of pollinators and biodiversity in the soil. Dry-farmed, organic practices.

TASTING NOTES



Black currant, violet, warm spices and notes of coffee. Fine tannins, fresh acidity, long finish.

FOOD PAIRING



roasted lamb and polenta, beef bourguignon, lasagna bolognese, black truffle risotto, sheep's milk cheeses.