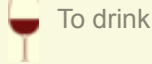




CÔTE-RÔTIE - "Château d'Ampuis" 2002

Consumption



Soil type

6 exceptional terroirs:

LOCATION OF THE VINEYARDS:

Le Clos "Côte Blonde",
La Garde "Côte Blonde",
La Grande Plantée "Côte Blonde",
La Pommère "Côte Brune",
Le Pavillon Rouge "Côte Brune",
Le Moulin "Côte Brune"

Grape variety

95% Syrah
5% Viognier

Average age of vines

50 years Vines planted in the 16th century

Winemaking

Closed stainless steel tanks. Temperature controlled alcoholic fermentation, 4 weeks maceration.

Maturation

38 months in new oak.

Average yield

35 HI/hectares

Tasting

* Eye: Deep dark colour with mauve tints.

* Nose: Spices, black fruits and delicate oak aromas. A dense, expressive and intense nose.

* Palate: A tannic and racy wine. Aromas of prunes, blackberry and vanilla. Powerful, concentrated and structured palate.

* Overall: A wine from a tannic and muscular vintage due to the hot climate. Solid tannins, well rounded by long oak ageing.

Serving temperature

16°C to 18°C

Ageing potential

20 years.

Food and wine matching

Game, red meat and cheese.

