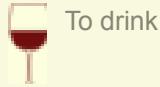




## CÔTE-RÔTIE - "CHÂTEAU D'AMPIUS" 2004

### Consumption



### Soil type

6 exceptional terroirs:

#### LOCATION OF THE VINEYARDS:

Le Clos "Côte Blonde",  
La Garde "Côte Blonde",  
La Grande Plantée "Côte Blonde",  
La Pommière "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 week maceration.

### Maturation

38 months in new oak.

### Average yield

35 HI / hectares.

### Average annual production

Around 30,000 bottles.

### 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