

Domaine Jean-Michel Gerin Cote-Rotie "Champin Le Seigneur" red 2018 MAGNUM



Product price:

€285.00

Product features:

Area: NORTHERN RHONE

Winemaker: Jean-Michel Gérin

Vintage: 2018

Appellation: Côte-Rôtie

Color: red

Unit Price: + 50 €

Size: 150cl

organic or not: sustainable agriculture

Cuvee: Champin Le Seigneur

Wine Advocate (Parker): 90-93/100

Cépage dominant: syrah

Product description:

Robert Parker's Wine Advocate (Joe Czerwinski, déc. 2019) : 90-93/100. *Tasted from a new oak barrel, the 2018 Cote Rotie Champin le Seigneur shows plenty of generous cherry fruit. It's medium to full-bodied, ripe and lush. Just lovely stuff..* **Drink date 2022 - 2032.**

Jean-Michel Gerin's sons, Michaël and Alexis, are running the domaine now, presiding over 12 hectares of vineyards in Côte Rôtie. There's a small production of Vins de France (from their own and purchased fruit) and Saint-Joseph (exclusively from purchased fruit). The wines here have been oaky for as long as I can remember, but in vintages when the fruit is naturally ripe and concentrated, they achieve a rich, velvety balance. That's especially evident with the leap in quality from 2016 to 2017 and 2018. According to Michaël, yields are pretty much always 30-32 hectoliters per hectare. "What's important is the concentration of flavor and the quality of the tannins," he said. He described 2017 as "very different from '16, for keeping a long time." While '16 was "soft, delicate, almost like Burgundy," he said; in 2017, they "had to make a delicate wine from very strong grapes." He made fewer pump-overs to avoid extracting too much tannin, a step that seems to have yielded lovely results. Both the 2017s and 2018s are wines worthy of

Store name

considerable attention.

Product short description: