

Domaine Clusel-Roch Côte-Rôtie "Champon" red 2019



Product price:

€630.00

Product features:

Area: NORTHERN RHONE

Winemaker: Gilbert CLUSEL et Brigitte ROCH

Vintage: 2019

Appellation: Côte-Rôtie

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Wine Advocate (Parker): 95/100

Cépage dominant: syrah

Product short description:

The new cuvée from the domaine (in 2018), from the Champon parcel, so beautiful in 2019 that Guillaume Clusel decided to continue vinifying it separately. **95/100** in Robert Parker's Wine Advocate.

Product description:

PRESENTATION OF THE DOMAINE CLUSEL ROCH
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Domaine Clusel-Roch Côte-Rôtie "Champon" red 2019

Robert Parker's Wine Advocate (Joe Czerwinski, January 2022): 95/100. *First bottled separately in 2018, the 2019 Côte Rôtie Le Champon comes from an east-facing site that Clusel says delivers more*

*concentration but also more freshness. It's an impressive wine this year, with scents of crushed stone, black olives, and raspberries on the nose, ample concentration and richness on the medium to full-bodied palate, and a long, silky-textured finish. **Drink date 2023-2035.***

Technical Sheet written by the domaine:

Terroir: lieux-dits "Champon" located in the north of the Côte-Rôtie Appellation, on iron-rich micaschist soils. These slopes are oriented Southeast.

Area: 0.7 ha

Grape variety: Syrah from mass selection (old serines from Ampuis)

Age of the vines: 30 to 60 years

Vineyard work: we cultivate our vines as naturally as possible. The work is mostly manual, as the terrain prevents any large mechanization. The density is over eight thousand vines per hectare. In winter, the soils remain naturally grassed. The vines are trained on stakes or wire depending on the slope's steepness. On stakes, they are pruned in goblet shape, on wires in Royat cordon. The soils are worked in spring and summer. We do not use chemical fertilizers, but composted manures, and we treat very moderately, without insecticides or synthetic chemicals. Our vines come from our own selections of old "serines" (traditional Syrah from Ampuis), which we graft at the domaine. These "serines" are less productive and yield grapes with more complex aromas than modern selections.

Vinifications: the harvest is done by hand, in small crates. A careful selection is made in the vineyard by the pickers. Upon arrival at the winery, the grapes are gravity-fed into the tanks; they are partially destemmed. Fermentation is done with indigenous yeasts. During vinification, punching down and pumping over occur. We maintain a moderate temperature for gentle extraction. We press after 3 to 4 weeks depending on tasting.

Aging: 2 years in oak barrels (228l barrels), of which 20 to 25% are new fine-grained French oak benefiting from 4 years of drying.

Annual production: approximately 3000 bottles.

Cellaring and peak: They can be enjoyed from 5 years onwards, to fully appreciate their youthful aromas, or a few years later, when age has added to their complexity.

Tasting: fine and elegant wines, with a pronounced tannic presence. Complex nose of black fruits, spices, and violet. On wines at their peak, one finds aromas of underbrush and toasted tobacco.

Food and wine pairing: A beautiful grilled meat, a leg of lamb, a duck. With older wines, there will be beautiful pairings with game. A slightly softer vintage will surprise with freshwater fish.

Wine made from grapes cultivated in **organic farming**, Certified by **ECOCERT**.
