

Domaine Yves Cuilleron Cote-Rotie "Madiniere" red 2020



Product price:

€360.00

Product features:

Area: NORTHERN RHONE

Winemaker: Yves Cuilleron

Vintage: 2020

Appellation: Côte-Rôtie

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: syrah

Product short description:

The Côte-Rôtie "typé nord" (schist) from Yves Cuilleron is relatively accessible when young. A superb expression of syrah. It will serve to wait for "Bonnivières," the great cuvée "from the north" designed for aging.

Product description:

PRESENTATION OF DOMAINE CUILLERON
+ ALL ITS OTHER WINES IN STOCK

Domaine Yves Cuilleron Côte-Rôtie "Madinière" red 2020

Technical Sheet written by the domaine:

Origin: 4 ha of vines exposed to the South/Southeast, located in the northern part of the AOP. "Madinière" is not the name of a lieu-dit but comes from the name of the stream located at the bottom

of the slope.

Terroirs: typical schists of the northern AOC.

Grape Variety: syrah.

Viticulture: vines planted at high density, 8000 /10000 plants per hectare. No insecticides, the number of treatments is limited based on the weather, the addition of fertilizers is very low and exclusively organic, respecting the balance of the soils and the plant. Control of vigor and yields, leaf thinning, green harvesting for better ripening of the grapes.

Winemaking: grapes are hand-harvested. In the cellar, sorting, crushing, and partial destemming. Fermentation in open tanks for about 3 weeks with temperature control, regular punching down and pumping over. Malolactic fermentation in barrels, with natural yeasts.

Aging: 18 months in barrels.

Style: Harmonious and subtle wine. The nose showcases the juicy and peppery side of Syrah, supported by delicate oak. The palate is round and fleshy, with velvety tannins, and a beautiful freshness provides balance and length to this wine.

Cellaring: to be enjoyed on primary aromas in the first 5 years or on secondary aromas up to 10 years or more.

Pairing: delicate yet flavorful meat. Veal tenderloin in tapenade crust, roasted in a casserole with eggplant caviar.