

Domaine Clusel-Roch Côte-Rôtie "Les Schistes" red 2022



Product price:

€342.00

Product features:

Area: NORTHERN RHONE

Winemaker: Gilbert CLUSEL et Brigitte ROCH

Vintage: 2022

Appellation: Côte-Rôtie

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: syrah

Alcool: 12,5

Product short description:

The main cuvée of Côte-Rôtie from the domaine has a new name that is more explicit than its former one ("classic" :-). It is also the most accessible, allowing for tasting in its youth, but the Clusel-Roch signature indicates, of course, a significant aging potential (10 years).

Product description:

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

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Technical Sheet written by the domaine:

Terroir: lieux-dits "Viallière", "Champon", "le Plomb", all located in the northern part of the Côte-Rôtie Appellation, on iron-rich micaschist soils. These slopes are oriented Southeast.

Area: 3.5 ha

Grape variety: Over 95% Syrah from mass selection (old serines from Ampuis), and a few Viognier vines interplanted.

Age of the vines: 10 to 60 years

Vineyard management: we cultivate our vines as naturally as possible. The work is mostly manual, as the terrain prevents any large-scale 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 cordon de Royat. 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.

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

Ageing: 2 years in oak barrels (228l cask), of which 15% is new fine-grain French oak benefiting from 4 years of drying.

Annual production: approximately 15,000 bottles.

Cellaring and peak: They can be enjoyed in the year following bottling 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. In wines at their peak, one finds aromas of underbrush and toasted tobacco.

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

Wine made from grapes grown in [organic farming](#), Certified by **ECOCERT**.