

Domaine Clusel-Roch Côte-Rôtie "Les Grandes Places" red 2022



Product price:

€660.00

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

Product short description:

One of the greatest lieux-dits of Côte-Rôtie, vinified separately to respect the identity of the terroir, the primary philosophy of the domaine. What is best at Clusel-Roch.

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: lieu-dit "les Grandes Places", located in the northern part of the Côte-Rôtie Appellation, on iron-rich micaceous soils. This terroir is oriented Southeast.

Area: 1 ha

Grape variety: 100% Syrah from mass selection (old serines from Ampuis)

Age of the vines: 80 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 covered with grass. 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, most often with a plow pulled by a winch. We do not use chemical fertilizers, but composted manures, and we treat only 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 sorting is carried out 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, punching down and pumping over are alternated. We maintain a moderate temperature for a gentle extraction. We press after 3 to 4 weeks depending on tasting.

Aging: 2 years in oak barrels (228l cask), of which 25% is new French oak with fine grain benefiting from 4 years of drying.

Annual production: approximately 2000 bottles.

Cellaring and peak: it is preferable to wait about ten years to fully enjoy these wines, which are not always expressive in their youth. At that point, there is immense aromatic and taste complexity. Can be kept for more than 15 years. Store until 2026-2027 or longer to fully enjoy this cuvée.

Tasting: A sunny vintage, rich and complex, with great aging potential, very structured wines that are powerful yet elegant, with a complex nose of black fruits, spices, undergrowth, and truffle.

Food and wine pairing: very flavorful meat and game dishes.

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