

Domaine Clusel-Roch Cote-Rotie "Les Schistes" red 2018 (3 bottles)

Product price:

€217.50



Product features:

Area: NORTHERN RHONE

Winemaker: Gilbert CLUSEL et Brigitte ROCH

Vintage: 2018

Appellation: Côte-Rôtie

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 91/100

Cépage dominant: syrah

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 clearly indicates a significant aging potential (10 years, and likely more in this beautiful and warm vintage 2018).

Product description:

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

Comments on this

Domaine Clusel-Roch Côte-Rôtie "Les Schistes" red 2018

RVF Guide to the Best Wines of France 2021 (Nov. 2020): 91/100. *Driven by well-ripened fruits, the syrah expresses itself here in a confit style. The overall impression remains juicy. The ample palate, perhaps more spherical than the Côte-Rôties from the domaine, is a salute to the sun. The tannins, with their beneficial relief, refocus the whole.*

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 mica schist 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 work: we cultivate our vines as naturally as possible. The work is mainly 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 steepness of the slope. 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 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.

Vinification: 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 done 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.

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

Annual production: approximately 12,000 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 will have added to their complexity. Best enjoyed on its fruit until the end of 2018, then cellar it, reaching its full complexity around 2025.

Tasting: fine and elegant wines, yet 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 and wine pairing: a nice 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 grown in [organic farming](#), Certified by **ECOCERT**.