

Domaine Jean-Michel Gerin Côte-Rotie "Champin Le Seigneur" red 2023



Product price:

€294.00

Product features:

Area: NORTHERN RHONE

Winemaker: Jean-Michel Gérin

Vintage: 2023

Appellation: Côte-Rôtie

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

Wine Advocate (Parker): 90/100

Cépage dominant: syrah

Product short description:

The first Côte-Rôtie from Jean-Michel Gerin, rounded by the viognier, perfectly achieves its goal: **finally a Côte-Rôtie to enjoy young!**

Product description:

PRESENTATION OF DOMAINE J.M. GERIN
+ ALL ITS OTHER CUVEES IN STOCK

Domaine Gerin Cote Rotie Champin le Seigneur 2023

Robert Parker's Wine Advocate (Y. Castaing, mai 2026): 90/100. *The 2023 Côte-Rôtie Champin le Seigneur derives from 11 parcels—representing around nine of the estate's 20 hectares—situated largely in the northern sector of the appellation on schist soils, with some 5% Viognier co-planted. Entirely destemmed and fermented in stainless steel, it matured for 22 months in barrel, including 30% new oak from coopers Rémond and Ermitage. Opening with aromas of licorice, dark berries and oak,*

marked by a reductive and faintly carnal register, it is medium- to full-bodied, juicy and round yet structured, framed by firm and slightly woody tannins, concluding with a meaty finish. DRINK 2026-2033

Technical Sheet written by the domaine:

This cuvée is a blend of different terroirs from Côte-Rôtie, with a majority of plots coming from the northern part of the appellation.

Soil type: Micaschist and Loess

Grape variety: 90% Syrah, 10% Viognier

Location: Vineyards on slopes with a South/Southeast exposure

Age of the vines: 1/4 over 50 years, 1/2 over 10 years, 1/4 under 10 years

Vinification: 100% destemming, followed by a 3-week maceration in stainless steel tanks.

Aging: 50% in new barrels, 25% in 1-year-old barrels, and 25% in 2-year-old barrels, malolactic fermentation done in barrel.