

# Domaine Rostaing Cote-Rotie "Cote Brune" red 2023



**Product price:**

**€300.00**

**Product features:**

Area: NORTHERN RHONE

Winemaker: René Rostaing

Vintage: 2023

Appellation: Côte-Rôtie

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

Cuvee: Côte Brune

Cépage dominant: syrah

**Product short description:**

**PLEASE NOTE:** bottle sold individually in our packaging as we received our allocation of three bottles in a box of three and wish to satisfy three different customers.

A cuvée produced since 2013, made from old Syrah vines ideally located in the Côte Brune area, inherited from Marius Gentaz (formerly of the Gentaz Dervieux estate), a local figure like Emile Guigal. These vines were worked for almost 10 years by René Rostaing and his son before producing a single bottle bearing their name. Positioned qualitatively above La Blonde, only a few bottles are produced, and only in vintages deemed worthy of this exceptional cuvée.

**Product description:**

**MORE INFORMATION ABOUT DOMAINE ROSTAING  
+ ALL ITS OTHER CUVÉES IN STOCK**

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### **Domaine Rostaing Cote-Rotie "Cote Brune" red 2023**

#### **Technical data sheet compiled by the domaine**

Best served between 15 and 17°C after decanting 3 to 4 hours in advance.

René Rostaing's ideal food pairings: Pan-fried wild mushrooms, pigeon with truffles or certain cheeses such as Saint-Marcelin.

The four Côte Rôtie vintages are vinified and aged in exactly the same way so that their different personalities come solely from their specific terroirs.

Vinification: the vinification process, free from any artifice or excessive techniques, treats the hand-picked grapes with respect, ensuring that the desired characteristics are found in the glass. The vinification process combines respect for tradition with calculated modernism, such as total or partial destemming and fermentation in self-pigeonning vats.

Ageing: the wine is aged for around two years in 228-litre Burgundy barrels and 600-litre demi-muids (the latter offering an excellent wood/wine ratio). The proportion of new wood remains modest in order to favour the terroir and the purity of the fruit.

Limited yields, rarely exceeding 35 hectolitres per hectare, ensure that the wines have the structure, richness, flavour and elegance that we invite you to discover!