

Domaine Rostaing Côte-Rôtie "Côte Blonde" rouge 2011



Prix du produit :

480,00 €

caractéristiques du produit :

Région: RHONE NORD

Vigneron(ne): Famille ROSTAING

Millésime: 2011

Appellation: Côte-Rôtie

Couleur: rouge

Catégorie de prix unitaire: 51 € et +

Format: 75cl

Mode de culture: agriculture raisonnée

Wine Advocate (Parker): 94/100

Cépage dominant: syrah

Description brève du produit :

La cuvée la plus recherchée de René Rostaing. 94/100 Parker.

Description du produit :

PRÉSENTATION DU DOMAINE ROSTAING
+ TOUTES SES AUTRES CUVEES EN STOCK

Commentaires sur ce

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Robert Parker's Wine Advocate (Jeb Dunnuck, fév. 2015): *The 2011 Côte Rôtie Côte Blonde saw 100% stems and a small percentage of Viognier. While I liked it a tad more last year, it showed beautifully here as well, with a perfumed, forward and medium to full-bodied profile to go with classic olive, garrigue and raspberry aromas and flavors. This is Côte Rôtie at its most refined and elegant, and it should be even better in another 2-3 years and evolve nicely through 2031.*

René Rostaing's Côte Rôtie Côte Blonde is the smallest production of Rene's three cuvees (Ampodium, Landonne and Côte Blonde) and comes from his roughly 1 hectare (roughly 2.5 acres) of holdings in the Côte Blonde lieu-dit. This vines here were planted both in 1934, and then later in 1970-1971. It's the only cuvee to incorporate Viognier, and this variety makes up roughly 3-5% of the blend. While René destemmed more in the past, today, he keeps destemming to a minimum and aging occurs in mostly older demi-muid, with 15-20% being new. There's a scant 500 cases in most vintages, and it's certainly one of the Icon wines from the northern Rhône.

Robert Parker's Wine Advocate (Jeb Dunnuck, déc. 2013): *the 2011 Cote Rotie Cote Blonde has the most depth and class. More reserved than the La Landonne currently, it yields notions of raspberry, crushed flowers, licorice and spice to go with a full-bodied, backward and beautifully concentrated profile on the palate. Perfectly balanced, with integrated acidity and ample, fine tannin, it should be at its best from 2017-2032.*

Robert Parker's Wine Advocate, dec. 2012: *Rostaing's top cuvee nearly every year is the Cote Rotie Cote Blonde, which comes from two great sites, Moulin and Chatillonne. The 2011 was co-fermented with a small percentage of Viognier (2-3%) and 100% stems were employed. A stunning nose of caramelized exotic fruits intermixed with raspberries, black currants, licorice and camphor jumps from the glass of this perfumed, expansive, silky smooth Cote Rotie. Medium to full-bodied and seductive with stunning concentration and opulence, this is one of the stars of the vintage. Drink it over the next 10-12 years.*

P.S. Readers should not forget Rostaing's brilliant 2009 Coteaux de Languedoc Puech Noble, which received a score of 90 last year. I retasted it this year and rated it identically. It is a sleeper selection from Rostaing, and if you can not find or afford his Cote Roties, this wine (70% Syrah and the rest equal parts Mourvedre and Grenache aged in a combination of tank and older wood) is a brilliant cuvee that represents great value. Rene Rostaing believes the finest vintages in Cote Rotie have been 1971, 1991 and 2010. I would add 2009 as Rostaing made spectacular wines in that vintage, although I understand that for his personal taste they are at the limit of extreme ripeness. A perfectionist, Rostaing has made exceptionally strong wines in both 2011 and 2010.

Fiche technique rédigée par le domaine :

Côte Blonde est la **cuvée phare** du domaine. Issue d'une sélection parcellaire reposant sur les meilleurs terroirs à dominante calcaire.

Les 3 cuvées de Côte Rôtie sont vinifiées et élevées de façon absolument identique afin que seuls leurs terroirs particuliers soient l'origine de leurs personnalités différentes.

Vinification : la vinification, exempte de tout artifice et de toute technique excessive, traite avec respect un raisin récolté à la main et nous assure ainsi de trouver jusque dans le verre la typicité recherchée. La vinification allie respect de la tradition et modernisme calculé tel que l'éraflage total ou partiel et la fermentation en cuves autopigeantes. Cuve auto-pigeante.

Elevage : l'élevage de deux ans environ se fait en pièces bourguignonnes de 228 litres et en demi-muids de 600 litres (ce dernier contenant offrant un excellent rapport bois/vin). La part de bois neuf reste modeste afin de privilégier le terroir et la pureté du fruit.

Des rendements limités atteignant rarement 35 Hectos/Hectare assurent aux vins constitution et richesse, **saveur et élégance** que nous vous invitons à découvrir !