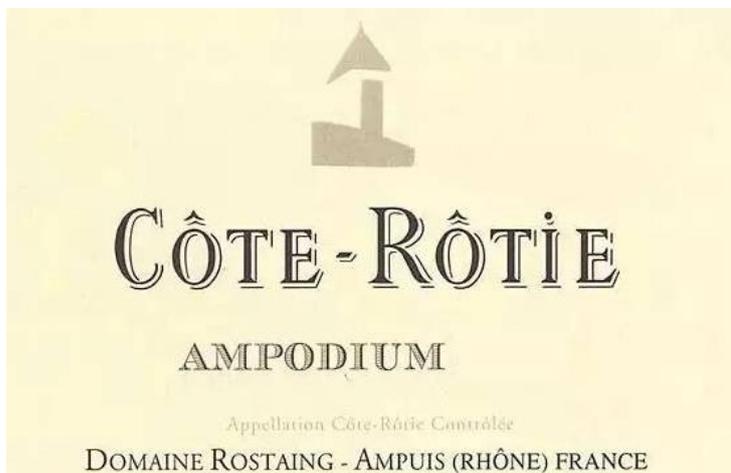


Domaine Rostaing Côte-Rôtie "Ampodium" rouge 2017



Prix du produit :

330,00 €

caractéristiques du produit :

Région: RHONE NORD

Vigneron(ne): Famille ROSTAING

Millésime: 2017

Appellation: Côte-Rôtie

Couleur: rouge

Catégorie de prix unitaire: 51 € et +

Format: 75cl

Mode de culture: agriculture raisonnée

Wine Advocate (Parker): 92/100

Cépage dominant: syrah

Description brève du produit :

Le plus accessible des Côte-Rôtie de René Rostaing... déjà un très grand vin, d'une puissance qui évoque déjà les plus grands Côte-Rôtie, grâce à la concentration du millésime 2017. Ce millésime, quelle que soit la cuvée, a besoin de temps pour arrondir ses magnifiques tanins ! **92/100** Czerwinski/Parker.

Description du produit :

PRÉSENTATION DU DOMAINE ROSTAING
+ TOUTES SES AUTRES CUVEES EN STOCK ,

Commentaires sur ce

Domaine Rostaing Côte-Rôtie "Ampodium" rouge 2017

Robert Parker's Wine Advocate (Joe Czerwinski, déc. 2019) : 92/100. *Hints of peppery spice and licorice add complexity to the blueberry and cassis-scented nose of the 2017 Cote Rotie Ampodium. It's*

medium to full-bodied, with silky but firm tannins and a long, dusty finish. It should be approachable in a couple of years but drink gracefully for a decade and a half. Drink date 2021-2035.

Young Pierre Rostaing has been on a roll, making some of the best wines in Côte Rôtie from his family's choice parcels in La Landonne, La Côte Blonde and Côte Brune. It's my impression that the quality of the blended Ampodium is also reaching new heights, although it cannot compete with the near perfection achieved by the single-vineyard wines. In 2018, Rostaing explained: The months of May and June were wet, but there was enough time between the rain events to allow effective treatments. Come the first week of harvest, given the high temperatures on September 2 (30 degrees to 35 degrees Celsius), Rostaing said that by September 5, the team recognized that they needed to get the grapes into the winery as quickly as possible. The 2018s, said Rostaing, are "rich, aromatic and expressive." The (mostly) bottled 2017s come across as more tannic and muscular than the 2016s, a difference Rostaing attributes to yields that were about 15% to 20% lower than the preceding vintage. The top wines should easily last for two decades. Finally, don't neglect the IGP and Languedoc offerings being made by Rostaing. Sure, by comparison to the family's top offerings from Côte Rôtie, they're mere teasers, but they're tasty, fun-to-drink wines that typically sell for realistic prices.

Robert Parker's Wine Advocate (Joe Czerwinski, oct 2018) : 91-94/100. *The 2017 Cote Rotie Ampodium shows an extra level of concentration when compared to the 2016, without sacrificing the gorgeous aromas of violets, raspberries and tea leaves. It's medium to full-bodied, finishing silky and long. Drink date : 2020-2032.*

Fiche technique rédigée par le domaine Rostaing :

La cuvée Ampodium est sûrement le Côte Rôtie le plus accessible du domaine, issue de vignes situées sur 13 lieux-dits différents, apportant beaucoup de complexité à l'assemblage final.

Pierre Rostaing privilégie une dégustation sur des viandes blanches, volailles ou poissons blancs.