



CÔTE-RÔTIE



Drawing on over a century of family experience in maturing fine Rhône Valley wines, Michel and Xavier created the « Domaine de Pierre Blanche in the foothills of the Pilat massif in the late 1980s. After clearing the land and planting, the estate now boasts 16 hectares of Côte Rôtie, Condrieu, St Joseph and IGP. In order to preserve biodiversity, the estate uses integrated farming methods and is certified HVE (Haute Valeur Environnementale). As each terroir is unique, they are vinified separately to respect all their diversity.

- **GRAPE VARIETIES**

- Syrah, Viognier (2%).



- **TERROIR AND VINES**

- Almost 60-year-old vines planted on steep terraces (slopes of up to 60%) where they are roasted by the sun.
- The soil of this Cote Blonde is composed of Gneiss and Loess (layers of friable granite).
- The work in the vineyard is exclusively manual. (pruning, leaf stripping, harvesting).



- **VINIFICATION AND AGEING**

- Classic red vinification, with long hot maceration, punching down and pumping over. Aging from 12 to 18 months (depending on vintage)



- **TASTING COMMENTS**

- This Côte Blonde offers a very feminine serenity thanks to the presence of Viognier which refines the Syrah and produces softer wines.
- Deep ruby color with a complex and elegant nose, ranging from red fruits to black fruits including floral notes of violets. On the palate it has a wide aromatic palette of fruits and spices: a nice balance between acidity, tannins and alcohol. Rich and long wine on the palate.



- **FOOD/WINE PAIRING**

- Enjoy with fine meats, waterfowl, asparagus, truffles or lamb.



- **CELLARING POTENTIAL**

- From 10 to 15 years old



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