



C A V E
YVES CUILLERON



CÔTE-RÔTIE BASSENON

CÔTE-RÔTIE AOP: BASSENON 2012

- **Origin:** 1.5 ha of south-facing terraced vines on Coteau de Semons, in Tupin-Semons commune. “Bassenon” is not the district but the stream at the foot of the hill.
- **Soils:** granite and gneiss, typical of the south of this AOP area.
- **Varieties planted:** 90% syrah, 10% viognier.
- **Cultivation:** high-density planting (8,000-10,000 vines per hectare). No insecticides or pesticides, few treatments (depending on weather), small amount of organic-only fertiliser, with respect of soil and vine balance. Vigour and yield control, leaf-thinning and green harvesting to promote grape maturation.
- **Vinification:** the grapes are picked by hand; and then sorted, crushed and partially destemmed in the cellar. Open, temperature-controlled vatting for about 3 weeks, with regular cap-punching and pumping-over. Malolactic-fermented in barriques with native yeasts.
- **Maturing:** 18 months in barriques.
- **Alcohol content:** 12.5% Alc./Vol.
- **Output:** approx. 9,300 bottles.
- **Style:** Elegant and charming wine. A delicate mild floral nose, slightly smoky. Nice red fruit aromas. Well-balanced and smoothie mouth with spicy and silky tannins.
- **Ageing:** drink for the primary aromas during the first 5 years, or for the secondary aromas up to 10 years and more.
- **Food match:** meat with a delicate yet characterful texture (e.g. roast quail with spice bread and prunes).