



C A V E  
YVES CUILLERON



## CÔTE-RÔTIE MADINIÈRE

### CÔTE-RÔTIE AOP: MADINIÈRE 2012

- **Origin:** 2 ha of south/southeast facing vines on the hill of Ampuis commune. “Madinière” is not the district but the name of the stream at the foot of the hill.
- **Soils:** schists typical of the north of this AOP area.
- **Varieties planted:** syrah.
- **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 hand-picked; and then sorted, crushed and partially destemmed in the cellar. Fermented in open, temperature-controlled vats 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. 15,800 bottles.
- **Style:** Gourmand and expressive wine. A basket of red fruit picked up really ripe. Smoky notes due to the schist and a few notes of spices. A harmonious and ample mouth. Silky tannins and a long fresh finish.
- **Ageing:** drink for the primary aromas during the first 5 years, or for the secondary aromas up to 10 years and more.
- **Food match:** red meats (e.g. shepherd’s pie with duck confit, Jerusalem artichoke and truffle).