



MAISON BOUACHON

CÔTE RÔTIE – MAISON BOUACHON

« Prince de Monvert » Rouge 2009

Vienne on the right bank of the Rhone is home to the oldest vineyards in the valley, the Côte Rôtie vineyards, spread over the localities of Ampuis, Saint-Cyr-sur-Rhône and Tupins-Sémons.

Our Côte-Rôtie cuvée Prince de Monvert is inspired by a legend dating back to the 15th century, when the lord Mauglron, who owned the Côte-Rôtie vineyards, offered his estate to each of his two daughters. One was as blond as wheat while the other had jet-black hair. The light slope and the dark slope are their heritage, and our cuvée pays tribute to these two green hills, or monts verts, with this deep, rich wine whose aromas and flavours are both intense yet delicate

Vineyard /Soil

Plots which are harvested for « Prince de Montvert » are followed up all over the year by our technicians and oenologist, respecting special schedule of conditions. The soil is made with abrupt schist hills (dark stones) with an exceptional sun exposure and low yields.

Grape varieties

Though the appellation is bi-varietal (Syrah and Viognier), our Côte Rôtie Maison Bouachon is made entirely with Syrah from the North of the Rhône Valley, where it is highly concentrated and aromatic.

Wine making

The processing consists in selection of parcels: Syrah with best exposures, low yields. Grapes are harvested by hands and rigorously sorted out. Long vatting (3-4 weeks) are done with frequent pumping over and daily control (analysis-tasting). Temperature is controlled in order to afford the optimum extraction of colour and aromas.

Maturing

We age the wine in French oak barrels (barrels of two wines) during 12 months for 100% of this cuvée. We also keep the wine in bottles during several months in our cellar, at good temperature and no light before selling.

Description

Colour: deep ruby colour

Smell: complex, refine and delicate with intense notes of spices and raspberries taste and notes of violet

Mouth: Soundly structured with softened tannins and a very long finish, this Côte Rôtie is a nicely balanced and very full tasty wine with notes of black fruit and pepper.

Ageing

This is a keeping wine (Vin de garde) by excellence. It may be kept from 12 to 15 years and can also be drunk as a young wine.

Recommended drinking temperature

16° C maximum. Let the wine breath in the decanter one hour before drinking.

Food matching

It goes well with fine meats and water fowl, but also with asparagus and truffle.

