

Xavier Gérard



Côte Rôtie La Landonne



At a Glance:

- **Appellation:** AOC Côte Rôtie
- **Encépagement:** Syrah (93%), Viognier (7%)
- **Average Annual Production:** 400 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in the La Landonne lieu-dit in Côte Rôtie
- **Soil Types and Compositions:** Granite
- **Vine Age, Training, and Density:** Staked and head trained, vines were planted in 1981
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually late September

In The Cellar:

- **Fermentation:** After partial destemming (c. 33%) and a 2-3 day cold soak, wine ferments spontaneously in neutral 228-l casks. Cuvaison lasts 14-21 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Racked off lees following fermentation
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 24-30 months in neutral 600-l demi muids and 228-l barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:**

In The Glass:

Xavier owns a tiny plot in the legendary parcel "Landonne", which rests in the heart of the Cote Rotie appellation. Historically, his fruit was blended into his classic Cote Rotie until 2013, when he decided to bottle this small quantity separately. More concentrated and structured than his regular Cote Rotie, this wine will clearly benefit from more time in the cellar to soften its tannic edges.