

Xavier Gérard



Côte Rôtie



At a Glance:

- **Appellation:** AOC Côte Rôtie
- **Encépagement:** Syrah (93%), Viognier (7%)
- **Average Annual Production:** 2,000 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 Mollard, Fongean (Font-Jean), Viallière, and Landonne lieux-dits in Côte Rôtie
- **Soil Types and Compositions:** Granite
- **Vine Age, Training, and Density:** Staked and head trained, vines were planted in 1925, 1970's, and 1981-1985
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually late September

In The Cellar:

- **Fermentation:** After partial destemming (c. 50%) and a 2-3 day cold soak, wine ferments spontaneously in concrete vats. 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 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:

This is a finer expression of the appellation than many of its counterparts along the slope, with a purity of fruit and finesse to the tannins. Although its profile is marked by a regal elegance that makes this wine seductively drinkable in its youth, older examples offer strong testimony that the Côte-Rôtie from Domaine Gérard has the capacity to provide a pure and tenacious expression of this noble terroir for decades in the bottle.