



CÔTE RÔTIE – MAISON BOUACHON

« Prince de Montvert » Red 2005

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.

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.

Vintage : 2005 was a good year for growth with a warm pleasant spring and not too dry when the grapes were ripening. The difference in temperature between day and night (especially in the second fortnight of august) helped to make wines with stable colours and expressive aromas of fresh fruit. A wonderful vintage.

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.

