

CÔTE-RÔTIE LES GRANDES PLACES, 2015 DOMAINE STÉPHANE PICHAT

Stéphane is a very talented winemaker who started producing wine in 2000. Les Grandes Places is made from a single plot on this fabulous site, matured for 36 months in new oak barriques.

Grape: 100% Syrah

Vineyard & Vinification Note:

From 2010: made from 70% 1928/1940s Serine (clone of Syrah) (0.35 ha) and 30% 1998 Syrah (0.15 ha) on Les Grandes Places (northern sector) Since 2013: 35-100% whole bunch fermentation, first juice cooled 12 hours at 8-9°C, wild yeasts, then 3-4 week vinification.

Pumping overs, cap punching, 2007, 2009 some part vat emptying/refilling, aged 100% new 400-litre & 600-litre oak casks 24 months to 30 months (until 2010 aged 36 months, with 228-litre, 300-litre & 400-litre oak casks used), just one racking, unfined, unfiltered.

Wine Advocate: A full-bodied tannic beast for aging 20 years, the 2015 Cote Rotie Les Grandes Places is a monument to the Syrah grape grown on this steep slope. It's floral and peppery upfront, loaded with masses of dark fruit and glides to a long, velvety finish. – **96+ points, Joe Czerwinski, Dec 2017**

Jeb Dunnuck: A longer-term prospect that will require patience, the 2015 Côte Rôtie Les Grandes Places was fermented with 100% whole clusters and spent two years in new barrels. Blackberries, leafy herbs, olive and sappy flower notes all emerge from this rich, concentrated Côte Rôtie that has tons of minerality, building, firm tannin and terrific mid-palate concentration. Forget bottles for 4-5 years, but it will have 20-25 years of overall longevity. **94+ Points, January 2018**

Food Pairing: The perfect partner to meat dishes. Beef casseroles, hearty stews, Moroccan lamb barbecues and rich sausage casseroles such as a cassoulet.



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