



Champagnes & Châteaux
QUALITY SINCE 1989

CÔTE-RÔTIE LES GRANDES PLACES, 2016 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, unfinned, unfiltered.

Wine Advocate: Fermented with the stems, the medium to full-bodied 2016 Cote Rotie Les Grandes Places reflects that to some extent in its complex aromas of bay leaf, mint, green olives and raspberries. Like the other 2016s from Pichat, it's firm and tannic, yet it seems to have the requisite concentration to age well. **93 Points, Joe Czerwinski, October 2018**

Jeb Dunnuck: More spring flowers, incense, and orange blossom notes emerge from the 2016 Côte Rôtie Les Grandes Places, and it's incredibly exotic and complex aromatically. With medium-bodied richness and depth on the palate, it has a seamless, supple, elegant texture that carries ripe tannins and plenty of charm. As with the Champon's cuvée, it's already approachable but is going to evolve gracefully going forward. **93 Points, December 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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