

Bernard Levet Cote Rotie La Chavaroché

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Cote-Rotie

CEPAGE: 100% Syrah

WINEMAKING: Whole-cluster fermentation using natural yeasts. After 3 weeks of maceration, the wine undergoes spontaneous malolactic fermentation. Bottled unfiltered and unfinned.

AGING: 3 years in large oak barrels and demi-muids (10-15% new)

THE STORY

A small range of three Côte-Rôtie is made by the Ampuis based Levet family at their domaine, founded in 1929. Bernard Levet's daughter Agnès has joined him and as elsewhere a new generation brings fresh impetus and an overhaul particularly of winemaking. The wines here though very much retain their traditional approach and are full of depth and character but also finely crafted and well made. The Levets have small plots spread across a number of sites with just over 4 ha under vine. The vine age varies but much of the vineyard is over 70 years of age, providing great intensity in the fruit. The vinification regime is to some extent driven by the wine and vine age.

THE ADJECTIVES

OVERALL: Wild, classic, traditional

AROMAS / FLAVORS: Red, blue and black fruits, purple flowers, black pepper, red meat, minerality

MOUTHFEEL: Flawlessly balanced

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

