

# Bernard Levet Cote Rotie les Journaries

## THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Cote-Rotie

CEPAGE: 100% Syrah

WINEMAKING: Whole-cluster fermentation using natural yeasts. Bottled unfiltered and unfinned.

AGING: Aged in older oak barrels

## 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: Elegant & Complex

AROMAS / FLAVORS: Violets, wild berries, resin, candied lavender, bacon

MOUTHFEEL: Concentrated yet Energetic

## THE SELLING POINTS

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

PAIRINGS: Roasted duck, lamb with rosemary, or mushroom risotto

