Saint-Véran La Côte-Rotie



History

Côte-Rotie is a plot of land located in the commune of Davayé and leased by Théo and Paul Merlin in the end of 2017. The 2018 vintage is therefore the first year cultivated by the Merlin team.

Tasting

Slightly golden yellow colour. Ripe fruits like peach and apricot on the nose. Attack on the minerality that provides structure. Mouth lined, on the volume. A wine that combines power and structure.

Terroir

The Chardonnay vines of La Côte-Rotie are rooted in a stony soil of hard, shallow limestone. The plot is sloping and is located on the southern slope of the Roche de Vergisson. Here the vines take advantage of the residues of the Mistral. Thanks to the high altitude (325-350 metres), this very early vine benefits from the freshness necessary for the aromatic development during the ripening of the grapes.

Viticulture

To preserve this exceptional heritage and given the high age of the vines, the MERLIN team applies a very rigorous viticulture. The soil is ploughed completely, without any use of weedkiller. The harvest is done by hand and took place on September 3th.

Vinification

The Chardonnay grapes are vinified in the Merlin cellar in La Roche-Vineuse. Direct pressing, light settling in stainless steel tanks, alcoholic and malolactic fermentation in oak barrels. Aged for 12 months in barrels, followed by 2-3 months in inox tanks. Racking then light filtration before bottling. No gluing. 5707 bottles and 130 magnums were bottled on 19.02.2020.