



DOMAINE FRANÇOIS & FILS

ROZIER

THE STORY

the françois family have been traditional farmers for four generations – their main activity is making farmhouse cheeses from the milk from their twenty-five cows, which they sell at local markets across the rhône valley. they began bottling their own côte-rôtie in 1991, expanding it further when their son yoann joined the business in 2004. initially the family sold all their grapes to the local 'negociants' but they are doing so less and less as yoann's wines are being recognized and experiencing increased demand. today, the françois family owns four hectares in côte-rôtie. these vineyards are situated in the lieu dit of 'les rochains', 'la brosse', 'rochin' and 'le bourrier'. the vines are low yielding and are harvested by hand due to the steepness of the slopes. grapes from the young vines are sold to 'négociants' or are used for their earlier drinking igp syrah. only the best and most expressive grapes are used to make their côte-rôtie. the françois family owns approximately four hectares of vines. its côte-rôtie is made using grapes from three south facing parcels: 'les rochains', 'rozier' and 'le bourrier' which account for about 1.5 hectares. all three vineyards are located in the 'côte brune' in the northern rhône. the vineyards are very steep, as they usually are in this area, and grapes can only be harvested by hand. the soil, mainly composed of mica-schist, is rich in minerals and has proven a good base for the 30-year-old vines of syrah and viognier. the vines are planted at a density of 8,000 to 9,000 per hectare and yields are 35 to 40 hectolitres per hectare.

APPELLATION

AOC COTE-ROTIE

COLOR

RED WINE

VINTAGE

2021

FARMING

ORGANIC CONVERSION

VINE AGE

15 YEARS AVERAGE

VARIETAL

100% SYRAH

ALCOHOL

13%

SOIL

SCHIST

THIS CUVÉE "ROZIER" IS A SELECTION FRAGMENTED. THIS PLOT OF "ROZIER" IS LOCATED IN CÔTE BRUNE (NORTH OF THE APPELLATION).

THIS "ROZIER" TERROIR, CHARACTERIZED BY SHALLOW SOIL COMPOSED OF METAMORPHIC ROCK (MICA SCHISTS), DISTINGUISHED BY A HIGHER PROPORTION OF CLAYS FROM FORMATIONS OF BONNEVAUX L'AMBALLAN. THIS FEATURE GIVES MORE DENSITY AND CONCENTRATION TO THE WINE WITH FRESHNESS AND LENGTH. THE EXPOSURE IS TO THE SOUTH, SOUTH-WEST.

FERMENTATION

THE HARVEST IS ENTIRELY MANUAL AND THE GRAPES ARE 50% DESTEMMED. REGARDING THE VINIFICATION, IT INCLUDES A MACERATION OF 4 WEEKS IN THERMO-REGULATED STAINLESS STEEL VATS. ONLY THE MOST BEAUTIFUL GRAPES OF "ROZIER" ARE INTENDED FOR PLOT SELECTION; A PART IS BLENDED WITH THE CUVÉE COTE ROTIE.

AGING

THE 22-MONTH AGING IS CARRIED OUT WITH 15% NEW BARRELS (228L AND 400L).

BOTTLING IS CARRIED OUT WITH LIGHT FILTRATION.

UNFINED.

SO2

50 MG/L

AGING POTENTIAL

10-15 YEARS

CASES PRODUCED

260 CASES

TASTING NOTES

Notes of char, sun-baked earth and iron seep into plump notes of blackcurrant in this wine. It's rich and dense in mouthfeel, but balanced by a zesty spine of acidity and fine, chalky tannins. The wine finishes long with hints of licorice and Cacao.



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