



APPELLATION

IGP VIN DE PAYS

COLOR

RED WINE

VINTAGE

2022

FARMING

ORGANIC CONVERSION

VINE AGE

3-10 YEARS AVERAGE

VARIETAL

100% SYRAH

ALCOHOL

12.5%

SOIL

SCHIST

THIS CUVÉE COMES FROM A SINGLE PLOT IN THE PLACE CALLED "ROZIER", LOCATED ON THE EDGE OF THE AOP CÔTE RÔTIE AREA. THIS TERROIR IS CHARACTERIZED BY SHALLOW SOIL COMPOSED OF METAMORPHIC ROCK: MICASCHISTS; THE EXPOSURE IS TO THE SOUTH, SOUTH-WEST AND PLANTED AT 7000 VINES/HA.

FERMENTATION

HARVESTING IS ENTIRELY MANUAL AND THE GRAPES ARE 100% DESTEMMED.

MACERATION OF 2 TO 3 WEEKS IN

THERMO-REGULATED STAINLESS STEEL VATS, THE MALOLACTIC FERMENTATION TAKES PLACE IN VATS.

AGING

AGING FOR 10 MONTHS IS CARRIED OUT PARTLY IN BARRELS OF 228 AND 400L AND IN STAINLESS STEEL TANKS.

BOTTLING IS CARRIED OUT WITH LIGHT FILTRATION.

UNFINED.

SO2

50 MG/L

AGING POTENTIAL

5 YEARS

CASES PRODUCED

180 CASES

TASTING NOTES

Blackcurrant with hints of bacon fat, white Pepper and dried violets.

DOMAINE FRANCOIS & FILS

SYRAH

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 'négociants' 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.

