



APPELLATION

COTE ROTIE

VINTAGE

2018

FARMING

IN CONVERSION

VINE AGE

30 – 40 YEAR AVERAGE

VARIETAL

97% SYRAH / 3% VIOGNIER

ALCOHOL

14.5%

SOIL

4 PLOTS OF THE ESTATE - "LE BOURRIER", "FONGEANT", "JANET" AND "ROZIER" ALL LOCATED IN CÔTE BRUNE (NORTH OF THE APPELLATION). THIS TERROIR IS CHARACTERIZED BY A SHALLOW SOIL COMPOSED MAINLY METAMORPHIC ROCK: MICASCHISTS; THE EXPOSURE IS SOUTH FROM EAST TO WEST DEPENDING ON THE PLOT. PART OF THE TERROIR OF "FONGEANT" IS MADE UP OF LOESS. ON "ROZIER", MAINLY MADE UP OF SHALES, THE SOIL CONTAINS A HIGHER PROPORTION OF CLAYS FROM THE FORMATIONS OF BONNEVAUX L'AMBALLAN. IT IS THE BLENDING OF THESE PLOTS, RICH IN THE DIVERSITY OF TERROIRS, EXPOSURES AND VINES OF DIFFERENT AGES, THAT BRINGS FINESSE, ELEGANCE AND GREAT COMPLEXITY IN THE WINE.

AGING

THE HARVEST IS ENTIRELY MANUAL AND THE GRAPES ARE PARTIALLY DESTEMMED. REGARDING THE VINIFICATION, IT INCLUDES A MACERATION OF 3 TO 4 WEEKS IN THERMO-REGULATED STAINLESS STEEL VATS. EACH PLOT IS VINIFIED SEPARATELY IN ORDER TO ADAPT THE DATE OF HARVEST, DESTEMMING, EXTRACTION AND DURATION OF MACERATION. THE 18-MONTH AGING IS CARRIED OUT WITH 15% NEW BARRELS (228L AND 400L). BOTTLING TAKES PLACE WITH LIGHT FILTRATION.

CASES PRODUCED

900

TASTING NOTES

"SUPERBLY CONCENTRATED WITH AROMAS OF BLACKCURRANTS, BRAMBLES AND BLACKBERRIES AND A DELICIOUS JAMMY CHARACTER. IT IS WELL STRUCTURED WITH RICHNESS AND GOOD DENSITY. SPICES LINGER ON THE LONG FINISH"

FRANCOIS & FILS

COTE ROTIE

THE STORY

on a recent trip to jamet - jean-paul and corrine jamet couldn't stop raving about the up and coming yoann francois's wines. it turns out that jean-paul and corrine had become such fans of the young winemaker that jean-paul had taken him under his wing and trusted him with the secrets of the jamet cellar. once they described yoann has a young "jamet protégée" we knew must seek out the wines - and boy are we happy we did. 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.

