

CÔTE-RÔTIE

SEIGNEUR DE MAUGIRON



DELAS
Vignobles de la Vallée du Rhône

APPELLATION

CÔTE-RÔTIE

VINEYARDS : they cover 3 communes - Saint-Cyr-sur-le-Rhône, Ampuis and Tupin-et-Semons - on the right Rhône river bank, within the Rhône "département".

SOILS : in the northern part of the vineyard the Côte Brune, consists of extremely steep, terraced slopes of ferruginous mica schists which are covered with schist sand (arzel). The Côte Blonde has a varied geology with gneiss and granite predominating at the most southern part of the appellation.

CLIMATE : Tempered continental. Dry, hot summers with regular rainfall during the other seasons.

HISTORY : one of the oldest vineyards in France, first developed by the Romans. It is said that during the Middle Ages, "The Seigneur de Maugiron" bequeathed a hillside to each of his two daughters, one was brunette and the other fair. Thus, were born the names of "Côte Brune" and "Côte Blonde".

SURFACE AREA UNDER PRODUCTION : Area planted : 230 hectares (568 acres), for an annual production of 8,400 hectolitres (93,300 cases). Authorized maximum yield is 40 hectolitres/hectare (2.3 US tons/acre).

GRAPE VARIETIES : Syrah (80% minimum). An addition of up to 10 to 20% of Viognier grapes in the crop is allowed.

CHARACTERISTICS

This cuvée is a blend of grapes coming from the Côte Brune and the Côte Blonde. Average production: 15,000 to 20,000 bottles (75 cl.) per year. Grape Variety : 100% Syrah

WINE MAKING

The grapes for the "Seigneur de Maugiron" cuvée are picked by hand, plot by plot, at top maturity. Fermentation takes place in traditional open-topped concrete tanks, following two days of pre-fermentary cold maceration. The maceration process continues under controlled temperatures of 82°F to 86°F (28°C to 30°C). Daily cap pushing down and pumping over are carried out for approximately 10 days. The total vatting time can last up to 20 days.

MATURING

The wine is aged for 14 to 16 months in new or one year old oak casks. The barrels are topped up regularly.

TASTING NOTES

The colour is deep crimson. The powerful yet subtle nose of Côte-Rôtie "Seigneur de Maugiron" has blackcurrant, redcurrant, liquorice and smoky aromas, underscored with light woody notes. The palate shows a tightly-knit tannic framework. The wine is well-balanced with a silky texture. It combines fine concentration with great delicacy.

FOOD AND WINE PAIRING

Fine meats, roast beef, water games, truffles, spicy stews. The bottle should be opened 1 to 3 hours before serving and decanted if the wine has been laid down for more than 5 years.

