

AOP Côte-Rôtie Cuvée « Prélude »

Soil: Mica schist

Plot Exposure: Plots on south-facing blonde soils

Plot Size : 2.6 Ha

Yield 40HI/Ha

Grape Varieties: 98% Syrah, 2%
Viognier

Vinification : 100% destemmed,
macerations lasts 21-28 days

Aging: 18 months in oak barrels

Plots: Leyat, Côte blonde, Fongeant, La Brosse, Le Truchet

Age of Plots : Côte blonde (1934), Le Truchet (1991) and the rest are plots
planted less than 20 years ago

Pair with: Red meats, potato gratin

These light, blonde soils called mica schist, produce wines on the feminine side thanks to their rounder tannins and richness of fruit. This particular cuvée is Domaine Lafoy's flagship wine. Grapes are sourced from a few different plots, resulting in a wine of finesse and complexity. Blackcurrant, violet, chocolate and cassis beautifully intertwine with savory notes of red meat and black pepper. This wine is well-balanced with rounder tannins and bright acidity, with aging ability up to 10 years.

