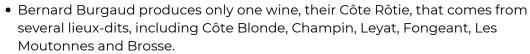


Domaine Burgaud Côte-Rôtie





- Though tradition is honored at this estate, innovation is still a part of the picture, with current vigneron Pierre Burgaud focused on reducing carbon output and taking proactive precautions against climate change.
- In a nod to the estate's blend of traditional and modern techniques, the vineyards carry the Haute Valeur Environnementale (HVE) sustainability certification.
- The wine is 100% Syrah (with no Viognier planted in the vineyards) and the grapes are entirely destemmed. Aging is in mainly used barrels.
- Burgaud's wines show a self-possessed elegance, eschewing showiness and flash for a harmonious and sincere reflection of Côte Rôtie.

APPELLATION

Côte-Rôtie

SUB-REGION

Northern Rhône

GRAPE VARIETY

100% Syrah

FARMING

Certified Sustainable

SOIL

Sandy-granite and ferruginous

VINEYARDS & VITICULTURE

These Côte-Rôtie vines include holdings in the Le Champin, Leyat, Côte Blonde, Les Moutonnes, and Fongeant lieux-dits. The vineyards are split between the steep inclines above the town of Ampuis (66%) and the flat plateau (34%), which has been planted since the 1960s.

HARVEST & VINIFICATION

A proponent of the "one-estate, one-wine" principle, Burgaud operates in a traditional style. Fermented 100% destemmed at a high temperature (34°C). During fermentation he does frequent punch downs (pigeage) up to eight times a day for maximum extraction of color, tannin and aroma from the skins. The wine is then transferred from the open enamel-lined concrete vats into large wooden foudres, in which they undergo their malolactic fermentation. Finally, the wine is racked into small oak barriques for 15-18 months, 20% new. (Bernard reckons the influence of new oak on maturing wine is beneficial and replaces one fifth of his casks every year) Finally, the wines are bottled unfined and unfiltered.

ALCOHOL BY VOLUME

14

PACK SIZE

12x750mL

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