

Domaine Jean-Michel Gerin Côte-Rôtie "La Landonne" rouge 2017



Prix du produit :

1 140,00 €

caractéristiques du produit :

Région: RHONE NORD

Vigneron(ne): Famille GERIN

Millésime: 2017

Appellation: Côte-Rôtie

Couleur: rouge

Catégorie de prix unitaire: 51 € et +

Format: 75cl

Mode de culture: agriculture raisonnée

Cuvée: La Landonne

Wine Advocate (Parker): 94-96/100

Cépage dominant: syrah

Description du produit :

**PRÉSENTATION DU DOMAINE J.M. GERIN
+ TOUTES SES AUTRES CUVEES EN STOCK**

Commentaires sur ce

Domaine Gerin Cote Rotie La Landonne 2017

Robert Parker's Wine Advocate (Joe Czerwinski, déc. 2019) : 94-96/100. *The 2017 Cote Rotie Champin le Seigneur (tasted from a couple of different barrels, one new) will have about 30% new oak in the final blend. Expect some charred notes and hints of vanilla, but the blackberry fruit seems more powerful this vintage, giving the wine a creamy, supple feel on the medium to full-bodied palate. Drink date 2023 - 2035.*

Jean-Michel Gerin's sons, Michaël and Alexis, are running the domaine now, presiding over 12 hectares of vineyards in Côte Rôtie. There's a small production of Vins de France (from their own and purchased fruit) and Saint-Joseph (exclusively from purchased fruit). The wines here have been oaky for as long as I can remember, but in vintages when the fruit is naturally ripe and concentrated, they achieve a rich, velvety balance. That's especially evident with the leap in

quality from 2016 to 2017 and 2018. According to Michaël, yields are pretty much always 30-32 hectoliters per hectare. "What's important is the concentration of flavor and the quality of the tannins," he said. He described 2017 as "very different from '16, for keeping a long time." While '16 was "soft, delicate, almost like Burgundy," he said; in 2017, they "had to make a delicate wine from very strong grapes." He made fewer pump-overs to avoid extracting too much tannin, a step that seems to have yielded lovely results. Both the 2017s and 2018s are wines worthy of considerable attention.

Fiche Technique rédigée par le domaine :

Surface : 0.4 hectares sur lieu-dit " LA LANDONNE "

Nature du sol : Micaschiste et oxyde de fer

Encépagement : 100 % Syrah

Situation : Vigne en coteaux, pente supérieure à 50 %.

Exposition : Sud sud-est.

Age des vignes : 20 ans

Vinification : Egrappage à 100 %, suivi d'une macération pendant 4 semaines.

Elevage : 100 % barriques neuves pendant 20 mois.

Description brève du produit :

La Landonne est la grande cuvée de garde de Jean-Michel Gerin, produite à quelques exemplaires seulement. Un monument qu'il faut savoir attendre, surtout dans le rare et concentré millésime 2017.