

MAISONS MARQUES & DOMAINES



Delas Frères

Côte-Rôtie La Landonne

Rhône, France

Vintage: 2020

JD	97	D	94	W&S	92
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Overview

This ancient region dates back to the Roman Era and is located on the right bank of the Rhône. It is said that during the Middle Ages, the Seigneur de Maugiron gave 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. Wines from the Côte Blonde tend to be more delicate and lighter in character than the fuller wines of the Côte Brune.

The soils of the northern part of the Côte Brune vineyard consists of extremely steep, terraced slopes of ferruginous mica schists which are covered with schist sand (arzel). La Landonne, a single-vineyard plot selection, is located in the Côte Brune and is only produced in the very best years, with a production never exceeding 2,500 bottles per year since the first bottling in 1997.

Winemaking

The grapes for the La Landonne cuvée are picked by hand at maximum maturity. Fermentation takes place in traditional open-topped concrete tanks, following three days of pre-fermentation cold maceration. Before fermentation, the maceration process continues under controlled temperatures of 82°F to 86°F. Daily cap pushing down and pumping over are carried out for about 10 days with total vatting time of up to 20 days. 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 wine's deep color is underscored by plummy hues. A complex nose shows deep, fruity aromas with hints of licorice and roasted coffee. Endowed with a dense and silky tannic structure, this is a full, fleshy wine that provides an ample and generous palate. Its lasting finish speaks of considerable ageing potential.

Food Pairing

This wine pairs wonderfully with fine meats, roasted beef, water games, truffles and spicy stews. The bottle should be opened 1 to 3 hours before drinking. This wine needs at least 3 years cellaring before it can open up its complexity. In such case it is strongly recommended to decant before serving.

TECHNICAL INFORMATION

Varietals: 100% Syrah