

MAISONS MARQUES & DOMAINES



Delas Frères

Côte-Rôtie Seigneur de Maugiron

Rhône, France

Vintage: 2019

Overview

This very ancient region dates back to the Roman Era and is located on the right bank of the Rhône. This cuvée is a blend of grapes coming from the Côte Brune and the Côte Blonde vineyards. 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 blonde — 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. Together they make a wine of style and substance. The steep, terraced hillsides along the river produce wines that are among the biggest reds of France.

Winemaking

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 side of the appellation. The climate is tempered continental with dry, hot summers and regular rainfall during other seasons. The grapes for the "Seigneur de Maugiron" cuvée are picked by hand, plot by plot, at peak 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. 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 color is deep crimson. The powerful yet subtle nose of Côte-Rôtie "Seigneur de Maugiron" has blackcurrant, red currant, licorice 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 unites fine concentration with great delicacy.

Food Pairing

This wine pairs well with fine meats, roast beef, water games, truffles and spicy stews. It is recommended to open the bottle one to three hours before serving and decanted if the wine has been laid down for more than five years.

TECHNICAL INFORMATION

Varietals: 100% Syrah

Wine Alcohol: 13%