

## Yves Cuilleron Cote Rotie 'Madinière'

### COUNTRY

France

### REGION

Rhône

### GRAPE

100% Syrah

### VINTAGE

2020

### ABOUT THE DOMAINE

Wine has been part of Yves Cuilleron's history for three generations, on both his paternal and maternal sides. His paternal grandfather started operations in 1920, and began to sell his own wine bottles in 1947. In 1960, the Yves's uncle Antoine took over the estate and field management. For the last three decades, Yves has been managing the production of the family estate, overseeing all the minute details of each step to ensure that his wines are 100% "made by hand" in his own unique style.

### WINEMAKING

The grapes are harvested manually. The sorting, crushing and partial destalking was carried out in the cellars, vinification in open tanks for about 3 weeks at temperature controlled. Malolactic fermentation in barrels, with natural yeasts. Ageing in new barrels for over 20 months. The vines are terraced on the south facing slopes of Semons, in the commune of Tupin-Semons. The soil is granite, typical of the south of the Cote Rotie appellation. In order to obtain quality grapes which are both ripe and healthy, the leaves are removed in order to create a better air flow throughout the vine and also increase exposure to the sun. The yield is controlled through a technique called green harvesting. This is done to obtain grapes which are as intense as possible.

### TASTING NOTES

Beautiful, spicy Cote Rotie from this legendary hillside in the northern Rhone, filled with concentrated blackberries and the spicy, woody scent of dense forest.



### TECHNICAL NOTES

**Alcohol by volume**  
12%