DOMAINE DE CUMELLE ESQUISSE COLLINES RHODANIENNES

Syrah and Viognier. Aromas of fruit and violets, with a hint of wood. Full flavors of red fruits with white pepper and savory spices. Soft, delicate and balanced with extraordinary acidity and a velvety aftertaste. Incredibly lithe, aromatic and elegant.

From an Estate vineyard in the Côte-Rôtie, Rhône Valley, France. The soil is mica-schist. The vines are 7 years old. After a manual harvest, the grapes are 70% de-stemmed. Syrah and viognier are co-fermented by indigenous yeasts following a pre-fermentation cold soak. They go through a post-fermentation warm maceration. The wine is racked into used Tonnellerie Chaîteau d'Ampuis barrels and aged for six months before bottling without added sulfur. The final wine is classically light in alcohol at 11.5%.

Domaine de Cumelle is a cult winery by sister and brother team Aude Chapuis and Hervé Gibert, featuring Yves Cuilleron as the consulting enologist. Located on a tiny, extremely steep 3.7 acre site in the Cumelle lieu-dit at the northern end of Côte-Rôtie, near Saint-Cyr-sur-le-Rhône. It is a single, contiguous amphitheater of south-east facing vines on a hillside with such extremity of slope (50%), that it was abandoned by past generations and returned to wild forest. Aude and Hervé replanted the site to traditional goblet vines, with three different types of old syrah clones selected for complexity and genetic diversity, including the indigenous sérine. Viognier was also co-planted.

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Tasting Note:

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Shelf Talker:

