

JEAN-MICHEL GERIN

"LES GRANDES PLACES" CÔTE-RÔTIE 2017

Côte-Rôtie, France



meaty edge, too... – J.S.

cherries and berries with a rich, and blackberry flavors edged by roasted-espresso and baking-spice hints of licorice, lilac and leather. edge... The palate is so Matured 24 months in new oak, it's concentrated and has a wealth of a deeply grounded, sumptuous rich dark plums and abundant wine that should gain earthen, toasted spices on offer. There's a animal perfume as it improves through 2030. - A.I.

offering appealingly sweet black and blue fruit, mocha, spicecake and floral pastille flavors supported by a core of juicy acidity. Supple, fine-grained tannins add shape to an impressively long, smoky finish that features lingering blue fruit and spice notes. - J.R.

polished, oak driven opulence. The tannins are firm... the fruit feels vibrant, dark and juicy, with a sultry, smoky brown-sugar richness. Those flavors hold for days, cycling through phases of oak dominance and fruit forwardness, each phase attractive in its own way... - T.T.

Grandes Places is medium to fullbodied, ripe and concentrated. It practically oozes blackberries and blueberries, then picks up hints of licorice on the long, velvety finish. – J.C.