



JEAN-MICHEL GERIN

"LA CHAMPINE" SYRAH 2017

BACKGROUND

Located in the heart of the Côte-Rôtie vineyards near the village of Ampuis, Domaine Jean-Michel Gerin was created in 1983 with vines inherited from his father and grandfather and they began to bottle and sell under the Jean-Michel Gerin brand.

In 1988 Gerin made his first purchase of vines in Les Grandes Places and added to his holdings in 1989, with the purchase of land on La Landonne. Today, the estate covers nearly 30 acres in the Côte-Rôtie appellation where Jean has now been joined by his two sons, Michael and Alexis.

APPELLATION

Vin de France, France

VARIETAL COMPOSITION

100% Syrah

WINEMAKING & VINTAGE NOTES

"La Champine" Syrah VDF is sourced from vineyards in Ampuis, Cote Rotie, at high and low elevations. Terrior consists of micaschiste and granite soils on hillsides.

After harvest, the grapes are destemmed and macerate for four weeks.

Production yields on average 3,500 cs/year. Gerin uses native yeasts for all their wines.

AGEING

Ageing takes place 60% in barrels and 40% in stainless steel tanks over 12 months.

TASTING NOTES

Notes of red fruits, fresh, vibrant, concentrated supple tannins with a smooth, round finish.

Pairs well with red meats and cheeses.

JEAN-MICHEL GERIN



La Champine
SYRAH

90 WINE SPECTATOR
POINTS
February 2021

90 PTS JAMES SUCKLING 10/19



WINEMAKER

Jean-Michel Gerin

TECHNICAL DATA

Alcohol
13.5%



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