



JEAN-MICHEL GERIN

"CHAMPIN LE SEIGNEUR" CÔTE-RÔTIE 2016

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

Côte-Rôtie (Rhône Valley), France

VARIETAL COMPOSITION

90% Syrah, 10% Viognier

WINEMAKING & VINTAGE NOTES

Grown in red schist and loess soils, both of which allow root penetration as the rock fractures and erodes. The grapes are hand-harvested and undergo alcoholic fermentation at a cool temperature of 64°F in stainless steel vats. Malolactic fermentation is inhibited to preserve the wine's acidity and freshness.

AGEING

The wine is aged in a combination of French and American Oak barrels (50% new) for 12-18 months. The Syrah and Viognier are co-planted and co-fermented by law. Up to 20% Viognier is permitted in the appellation, however most producers use 2-3% at most.

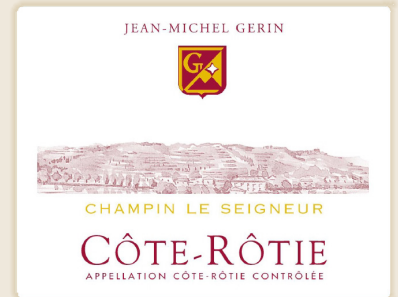
TASTING NOTES

The Syrah brings in smoke, violets and red fruits. The combination gives the wine a softer entry with underlying power and finesse. Inky ruby with vibrant cherry and black currant aromas are complemented by suggestions of black pepper, violet and olive. Taut and structured on entry, then more open in the mid-palate, it offers red berry and bitter cherry flavors sweetened by a floral pastille nuance and a hint of cola. Shows very good lift and focus on the gently tannic finish, which hangs on with very good, floral persistence.

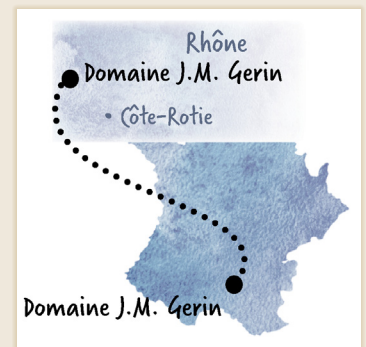
Easy to drink young, but can be kept for more than 10 years.

Pairs well with red meats such as beef and game, ravioli with truffles, blue cheeses and strong cheeses.

JEAN-MICHEL GERIN



94 JAMES SUCKLING
POINTS
October 2019



WINEMAKER

Jean-Michel Gerin

TECHNICAL DATA

Alcohol
13.5%



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