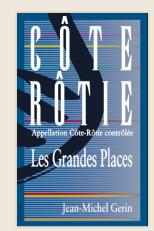


JEAN-MICHEL GERIN

"LES GRANDES PLACES" CÔTE-RÔTIE 2016

JEAN-MICHEL GERIN





JAMES SUCKLING December 2019 **POINTS**

93 PTS WINE ENTHUSIAST 7/19 **CELLAR SELECTION** 91+ PTS WINE ADVOCATE 12/19



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

100% Syrah

WINEMAKING & VINTAGE NOTES

A tiny 3.5 acre lieu-dit, Les Grandes Places (The Great Place) is composed of micaschiste on steeply terraced hillside vineyards that face South-Southeast. Nearly a quarter of the vines are 80+ years old and most of the vines are over 40. Hand-harvested (tractors can't negotiate the terraces) and picked by descending downhill with a basket strapped behind. Macerated for 30 days.

AGEING

Aged in 100% new oak for 24 months.

TASTING NOTES

Bright purple with an explosively perfumed bouquet that displays ripe, spice-tinged blackberry, cherry compote, incense and smoky bacon scents, backed by vanilla and mocha qualities. Huge mouthfeel, it is a wine with power and sustainability. Offers palate-staining dark fruit liqueur, vanilla and candied violet flavors that are lifted and given focus by a jolt of juicy acidity. Youthfully firm tannins build steadily through a strikingly long, penetrating finish that repeats the blue fruit and floral qualities.

Ages gracefully for 10+ years from vintage date.

Will perfectly accompany red meats and games, charcuteries, strong cheeses.



Jean-Michel Gerin

TECHNICAL DATA

Alcohol 14.0%









