

CÔTE-RÔTIE

DOMAINE CLUSEL-ROCH



CÉPAGE: Syrah & Viognier

Originally founded by René Clusel in 1969, this illustrious domaine in the Côte-Rôtie (*Roasted Slope*) is now run by his son Gilbert Clusel. In 1989, the domaine changed its name to Domaine Clusel-Roch, borrowing the name of Gilbert's wife, Brigitte Roch, and giving the newer, larger winery its own identity. The domaine is still tiny, comprising just 4.5 hectares of vineyard in Côte-Rôtie and a mere half a hectare in Condrieu. The vines are planted on the steep slope of the Côteau de Viallière, with two wooden stakes tied above each vine to help protect against the region's occasionally howling winds. One-third of the vines are over 50 years old, one-third are between 10-20 years old. Average production is 35 hl/ha.

The domaine officially converted to organic farming practices in 2002, eschewing the use of any chemical fertilizers, and follows biodynamic principles as well. The vineyard work is all performed manually since the steep slopes preclude the use of tractors. In order to better express the tradition of the vineyard, the domaine only uses vines from their own selection of Syrah plantings, which are grafted in their own small nursery. According to Gilbert, these traditional Ampuis vines are less productive and give more complex aromas than available modern selections.

During harvest, a vigorous selection of only the finest grapes is made in the vineyard. During the 8-10 day vinification, only indigenous yeast are used to further the site purity in each wine, and the wine is pumped over the grape skins several times. The wine is then aged in oak barrels (30% new) for 18-24 months, after which it is fined with egg whites, but never filtered. Clusel-Roch's Côte-Rôties are rich and robust – tannic and powerful wines that have great aging potential. The 2005 Clusel-Roch Côte-Rôtie "Classique" was named among the Wine Spectator's Top 100 Wines of 2008.

IMPORTED BY



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