



## CÔTE-RÔTIE “CARMINA”

### CARMINA

**Carmina Burana**, the cantata composed by Carl Orff, associates the power of a choir, the purity of voice, the complexity of music and the sensuality of chants. The colour carmine symbolizes passion and force.

### THE TERROIR

**History:** Pliny the Elder and Plutarch celebrated the wines of this region calling them ‘The wines of Vienne’. The first references to Côte-Rôtie go back to the VIth century. The reputation of this wine grew during the Middle Ages and the Renaissance, being served on many princely tables throughout Europe. The fame of the wine region reached its peak in 1890. Phylloxera and the First World War almost caused it to disappear. It reemerged in the 1960s under the enthusiasm of enterprising wine-makers convinced of the appellation’s potential.

**Geography:** the appellation covers 283 hectares, stretching from the south of Lyon on the right bank of the Rhône and over three communes: Saint-Cyr sur Rhône, Ampuis, Tupin-Semons.

**Soils:** granite terraces covered with clay, gneiss and iron oxide.

**Climate:** moderate continental, dry and hot summers, regular rain during the other seasons.

### THE VINES

**Variety:** 100 % Syrah.

**Vines:** about 20 years old.

**Density:** 10 000 vines/ha.

**Pruning:** gobelet on poles.

### THE CELLAR

**Wine making:** the grapes were partially destemmed and sorted on a vibrating sorting table with a conveyor belt taking them to the vats for about a 20 day soaking.

**Ageing:** 24 months in ‘two wine or more’ traditional barrels and 500 L barrels known as ‘demi-muids’. Racking and blending 6 weeks before bottling.