

Guy Bernard Cote Rotie Cuvee Cote Rozier

Domaine Guy Bernard

France - Rhone Valley - Cote-Rotie AOC

A deep color, an intense and complex nose dominated by notes of small red and black fruits of crushed strawberry and blackcurrant complemented by spices (licorice, cinnamon). On the palate, the wine is amazingly ample and round with beautiful flavors of black cherries, toast and caramel. Powerful and delicate, this Côte Rôtie is already pleasant and promises a good potential to cellar for 5 to 15 years.

Specifications

Appellation	Cote-Rotie AOC
Wine Type	Red
Varietals	100% Syrah
Age of Vines	Average 60 years (planted by Max Pouzier in 1950)
Agricultural Practices	Organic
Soil type	Mica-Schist
Vinification	Vinification : 100% de-stemming, fermentation and maceration during more than 3 weeks, completed by daily pumping over and punching down. Maturation : Maturation for 22 months in 400 L barrels of which 25% are new oak
Pairings	With red meats, big game, lamb or roasts. To be served between 16 and 18°C.



Codes, Weights and Measures

UPC	7 84585 02861 0	7 84585 02862 7
Units/Case	6	6
Unit Size	750 mL	1500 mL
Container	bottle	bottle
SCC	1 07 84585 02861 7	1 07 84585 02862 4
Case Weight	18	37
Cases/Pallet	42	
Layers/Pallet	6	
ABV	13.50%	13.50%
SRP	\$ 85.99 USD 750mL Bottle	\$ 175.99 USD 1500mL Bottle