

JEAN-LUC JAMET Côte du Rhône Rouge 'L'Enclave' 2021

01

Provenance:

North Rhône Valley, Côte-Rôtie 02

Grape Variety:

100% Syrah

03

Pairing:

Charcuterie, pork roast, barbeque

04

Serving:

Temperature: 15°C





Vineyard Cultivation:

Jean-Luc Jamet is an iconic producer of the North Rhône Valley, home to the best Syrah the world has to offer. The "Enclave" cuvée of Côte du Rhône comes from within the Côte-Rôtie appellation in Bonnivières in the Côte Brune.



Vinification:

The grapes are manually harvested almost fully destemmed and undergo the alcoholic fermentation in stainless steel tanks. Then the wine is matured in French oak barrels (no new) for 12 to 15 months before being bottled without filtration. At every step of the wine making, Jean-Luc is using gravity as much as possible to rack the barrels in order to avoid trituration.







Tasting Notes:

Named for the fact that these vines are nearly surrounded by parcels classified as Côte Rôtie, the 2020 Cotes du Rhone l'Enclave was bottled the week before I arrived at the domaine. Yet the wine was looking good, with lovely raspberry and strawberry fruit, ample weight and richness on the palate and a long, silky finish. Fun stuff. 91 pts, Joe Czerwinski, WIne Advocate (2020). Drink now or keep in the cellar up to 2028+.



Soil Type: Schisteous Soils



Method:

Sustainable



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Trade Portal

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