

DOMAINE ROTIER

L'Ame red 2016



Appellation	AOC Gaillac
Terroir	The vines are planted on a plateau corresponding to the 2nd terrace of the Tarn river. The Domaine Rotier terroir is composed of very nice gravelly soils.
Assemblage	2/3 Duras, 1/3 Braucol
Conditions climatiques	After a mild and rainy winter, vines rapidly grew and harvest looked promising. Flowering was late but in good conditions. Summer without too hot weather, with very dry August but cool nights, led to a good quality harvest, well balanced, which occurred between September 13th to October 11th.
Vinification	The different grapes ferment separately at 26 - 28°C in new 400 l. oak barrels. Extraction of tannins is slow and gentle, by punching the cap regularly. Maceration lasts from 4 to 5 weeks.
Élevage	Aged for one year in 400 l. barrels (20 % news). Bottled on January 24th 2018.
Dégustation	The colour is dark purple. In its youth, this wine presents red and black fruit aromas, mingling with pepper notes. On the palate, it is a fruity, fresh and silky wine, with a very long final.
Accompagnement	It should be served between 16 and 18°C and matches particularly well with tasty poultry, lamb or game (hare, venison, wild boar...) as well as marinated red meats. May be cellared for up to 15 years.
Mentions obtenues	Wine Enthusiast : 94 (Superb. A great achievement)

