

La fiole



La fiole, La fiole, AOC Côtes du Rhône, Rouge, 2016

AOC Côtes du Rhône, Vallée du Rhône, France

In 1952, under Père Anselme signature, Charles Brotte creates the unique bottle of La Fiole with the co-operation of local Provençale glass and ceramic craftsmen. Its shape represents the gnarled and twisted vines typical in the region due to their struggle of growing against the Mistral wind. La Fiole, "Phiala" in latin refers to a "precious bottle". The bottle is exclusive as we are the only winery permitted to use this shape.

TERROIR

We wanted to extend the concept of the world-renowned 'La Fiole du Pape' by creating a wine more widely accessible yet still of excellent quality. With this in mind, we have chosen the highest quality Côtes du Rhône wines to make a wine of high and constant quality.

WINEMAKING

Grapes are de-stemmed and crushed to bring better balance. Each variety is vinified separately. A maceration of around 20 days follows the alcoholic fermentation. The malolactic fermentation takes place in concrete vats.

AGEING

The maturation is traditional, in 100 year old large oak barrels and concrete vats, for 6 months. The wine selection is strict, and the blending very precise, to obtain a constant taste profile.

VARIETALS

Grenache noir 75%, Syrah 25%

13.5 % VOL.

TECHNICAL DATA

Production volume: 5500 hL

Residual Sugar: 1 g/l

pH: 3.6

