

La fiole

La fiole, La Fiole, AOC Côtes du Rhône, Rosé, 2017

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 blended at reception after a selection on table in the winery. A direct light pressing (pneumatic press) follows. Part of the juice originates from bleeding, in particular for Grenache. Cold settling overnight at 10°C. Alcoholic fermentation in stainless steel tanks at a low temperature between 16 – 18°C.

AGEING

No malolactic fermentation to preserve the freshness. Maturation on fine lees with regular stirring in stainless steel vats for 6 months. Bottling in March, April of the year following the harvest.

VARIETALS

Grenache noir 70%, Cinsault 10%, Clairette 10%, Syrah 10%

