# Domaine de Monteillet Fortis, AOP Côte Rôtie 2023

**FPB0812023**

*Domaine du Monteillet*

*— Rhône, France*

The pinnacle of Northern Rhà´ne Syrah.

## Production

The Syrah and Viognier grapes are picked de-stemmed and vinified together. Cold maceration takes place for one week with punching down once a day for 3-4 weeks. The fermentation is long and slow with slow pressing to avoid crushing the seeds. Ageing takes place in new French oak demi-muids for 20 months.

## Tasting note

'Fortis' is Latin for strong, brave, vigorous and valiant which is quite apt for this particular wine. The vineyards are located in the south of Ampuis where the vines are planted in rocky, poor, dry granitic soils. Dark red in colour, this is a stylish and powerful wine with aromas of pontefract cakes and lilies. Seductive and sweet, it also imparts rich, concentrated berry flavours with supple texture and the classic Rhà´ne-y hint of smoky bacon.

## Food Match

Juicy rare steaks and a Rib of Beef at Sunday Lunch.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Côte Rôtie

Winemaker:
Stéphane Montez

Grape Varieties:
Syrah 95%, Viognier 5%

Suitable for:
No