

Domaine Rostaing



TECHNICAL INFORMATION

René Rostaing launched this estate in 1971, but continued to split his time between wine and real estate for another 20 years. René inherited the vineyards from two of the appellation's historical titans, his father-in-law, Albert Dervieux and then his uncle, the legendary Marius Gentaz, between 1989 and 1992. From these two, he also learned to value the noble style of classic Côte Rôtie.

Since 2015, the domaine has been managed by René's son, Pierre. Along with Jamet, Rostaing may have the finest vineyard holdings in private hands in Côte Rôtie. Pierre works over 7.5+ ha, in 14+ lieux-dits, including 1.6 ha in La Landonne, 1.2 ha in La Viailière, 1.0 ha in Côte Blonde, and 0.3 ha in Côte Brune. A majority of the vines were planted in the 1960s and 1970s, but some of the Viailière vines exceed 100 years old. In addition, he has a choice 1.0 ha in Condrieu, and works a 10 ha site in the Côteaux du Languedoc. Pierre adapts his methods to the vintage. Viticulture is *lutte raisonnée*, with no artificial fertilizers or herbicides employed. Grapes are harvested by hand, reds are not generally destemmed, and fermentations proceed with their indigenous yeasts. Average yields are around 30hl/ha.

Established: 1971

Proprietor/Winemaker: Pierre Rostaing

Appellation: Côte Rôtie & Condrieu

Soils: Schist dominates throughout the Rostaing holdings, while granite comes to dominate the estate's Condrieu holdings.

THE WINES	Vineyard & Grapes	Winemaking	Average Production
Côte Rôtie "Ampodium" (formerly "Classique")	Vineyards from throughout the appellation. 99% Syrah, -1% Viognier	Maceration can vary from 7-20 days. Aged in a mix of 225 and 600 liter barrels. (about 7% new)	1,800 cases
Côte Rôtie "La Landonne"	3 parcels of vines 20-70+ years in age. 100% Syrah	Maceration can vary from 7-20 days. Aged in a mix of 225 and 600 liter barrels. (about 7% new)	500 cases
Côte Rôtie "Côte Blonde"	2 parcels of 40+ year-old vines. 98% Syrah, 2% Viognier	Maceration can vary from 7-20 days. Aged in a mix of 225 and 600 liter barrels. (about 7% new)	330 cases
Côte Rôtie "La Viailière"	A small section of 100+-year-old vines in La Viailière. 100% Syrah <i>Note: The estate uses the old Albert Dervieux spelling for this vineyard.</i>	Maceration can vary from 7-20 days. Aged in a mix of 225 and 600 liter barrels. (about 7% new)	100-200 cases (when made)
Côte Rôtie "Côte Brune"	The renowned Marius Gentaz parcel, replanted in 1999. 100% Syrah	Maceration can vary from 7-20 days. Aged in a mix of 225 and 600 liter barrels. (about 7% new)	100 cases (when made)

NORTHERN RHÔNE, FRANCE

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THE WINES	Vineyard & Grapes	Winemaking	Average Production
Condrieu “La Bonnette”	Two plots of old-vine Viognier - 0.6 ha Côte Bonnette and 0.4 ha Ste-Agathe.	Fermented and aged in stainless steel.	400 cases
VDP Viognier “Les Lézardes”	Two plots of Viognier adjacent to the La Bonnette and Sainte Agathe Condrieu parcels.	Fermented and aged in stainless steel.	300 cases each
VDP Syrah “Les Lézardes”	Three plots planted on the borders of Côte Rôtie - one in Côteaux de Tupin, one in Vérenay, and close to Saint Cyr. 100% Syrah.	Maceration can of ~20 days. Aged in 600 liter barrels. (about 7% new)	600 cases each
Côteaux du Languedoc “Puech Noble”	Cool vineyard site on limestone cobbles near Nîmes. 70% Syrah, 15% Mourvedre & 15% Grenache Average yields: 25 hL/ha	Maceration lasts ~18 days, with the proportion of stems varying by the year. Two-thirds is aged in 228l and 600l barrels (<10% new), with the remainder in tank.	1,000 cases