

CEDRIC PARPETTE

CÔTE-RÔTIE 'MONTMAIN'

Côte-Rôtie

VARIETAL: Syrah

SOILS: Cote Brune - decomposing schist rock with bits of mica within

VITICULTURE: Lieu-Dit - Montmain - 2.5 hectares

The fruit is de-stemmed 100%

AGING: Aged in 228 liter barrels of varying age for 12-14 months

VINIFICATION: Fermented in concrete tanks with remontage and pigeage as needed. Bottled without fining or filtration. Approximately 300-500 cases produced per annum.

ABOUT THE PRODUCER: Cédric Parpette did not come from a winemaking background. He worked as a car body repairman for a number of years. In 1986, his father-in-law René Fernandez purchased 2.5 hectares of abandoned vineyard in the Côte Brune part of Côte Rôtie and spent several years clearing and replanting the southeast facing slope. The vineyard of Montmain is a large, steep slope of micaschist, angled at 35° to 40°, with little top-soil. In 1996, Fernandez added a parcel in the nearby lieu-dit of Le Plomb (where Jamet and Rostaing have vines) (Les Grandes Places is situated between Montmain and Le Plomb) bringing the total domaine to its current surface area of 3.5 hectares.

All of the grapes were sold to negociants, primarily Guigal and Chapoutier, until Cédric took over the domaine in 2003 and decided to hold back some of the grapes to make wine at the domaine. He has gradually increased the number of bottles he makes, but continues to sell to the negociants out of respect to their loyalty to the domaine.

VINEYARD: The vineyard, Montmain, is large, flat-paneled precipitous slope, angled at 35° to 40° in the direction of the morning and midday sun. If there is any topsoil to speak of, it is not easily witnessed. His parcel has full southern exposure.

APPELLATION: To those unfamiliar with the subtleties within the appellation, this is the Cote Brune, the northern half of the Cote Rotie appellation. The mother rock is decomposing schist rock with bits of mica within, subtly different than the granite/quartz blend that one finds in the Cote Blonde, or the southern half of the appellation. It's a loose scree without much in the way of clay or topsoil to hold it all in place. The thought of working these vines, in the summer sun, or equally so in a light drizzle, slick rock sliding underfoot with nothing to hold onto, is enough to make one relieved and grateful at the same time that someone else is content to do the work.

The geological make-up in this sector gives wines with an impressive structure, intense, heady profile of dark fruits and a long life.

TASTING NOTES: The Montmain is floral and richly expresses the ripe dark fruits (blackberries and cassis) of Syrah with an underlying minerality. A great inexpensive introduction to Côte Rôtie for early drinking.

