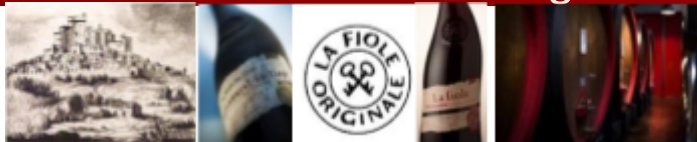


# La Fiole Réserve

## Appellation Côtes du Rhône Village Contrôlée



In 1952, Charles Brotte, intuitive pioneer, imagines La Fiole du Pape, an original bottle evoking the unique wild shape of the vine twisted by Le Mistral wind, and recalling decanters of former times. The wine, secret blend with some Reserve wines, is today the World's favourite Châteauneuf-du-Pape. Since 2010, La Fiole Côtes du Rhône has carried on the legend.

**VARIETIES :** Majority of Grenache, Syrah



**YIELD :** 35 hl/ha

**NUMBER OF BOTTLES :** 50 000 cols

### HISTORY AND VINEYARD :



In 1952, under Père Anselme signature, Charles Brotte creates the unique bottle of La Fiole with the co-operation of local Provençal 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. 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. We partner with winegrowers in the AOC Côtes du Rhône Villages on the best, low-yield terroirs such as: Plan de Dieu, Chusclan, Séguret, Vaison-la-Romaine... Each vintage, we blend to obtain an excellent quality, similar each year.



### VINIFICATION AND MATURATION:

Grapes are de-stemmed and crushed to bring better balance. Each variety is vinified separately. A maceration of around 25 days follows the alcoholic fermentation. The malolactic fermentation takes place in concrete vats. For this reserve bottling, the maturation is traditional, in 100 year old large oak barrels and concrete vats, for 12 months, with an additional month in bottles.

The selection of Grenache and Syrah is strict, the blending is precise, to offer constant flavours every year.



### TASTING NOTES:

« **Generous fruit, silkiness** »

**Colour** – Deep ruby with purple hues

**Nose** –Complex, with intense aromas of blackcurrant, blackberries and black pepper. The liquorice hints of Grenache sublimates the fruit of Syrah.

**Palate** – Initially concentrated, ample and fruity, with intense black fruits, liquorice and cocoa. A perfect balance and great length make La Fiole Réserve a high end "cuvée".

### FOOD AND WINE MATCHING :

Serve at 17 °C.

To savour with toasts of "foie gras" with truffles, Peking duck, grilled beef ribs, matured cheeses, dark chocolate "fondant".

**VINTAGE :** 2017 : A good year with low yields. With beautiful rich sugar and deep

#### ACCOLADES

Mill. 2018 : WINE SPECTATOR 88

Mill. 2016 : JAMES SUCKLING 90 - GILBERT & GAILLARD Gold medal



Père Anselme