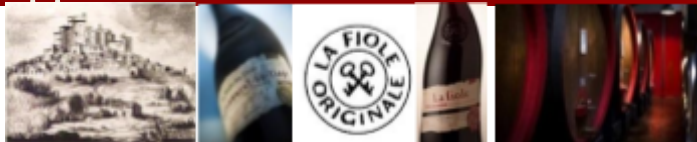


La Fiole

Appellation Côtes du Rhône 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 : 45 hl/ha

NUMBER OF BOTTLES: 25 000 b.



HISTORY AND VINEYARD :

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. 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.



VINIFICATION AND MATURATION :

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. 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.



TASTING NOTES:

Colour – Vibrant grenadine with violet hues

Nose – Subtle aromas of summer fruits and red berries. A well-structured wine with strawberry and red fruits finale notes.

Palate– Full-bodied with citrus, sweet almond and red cherry notes. A lively wine with good length.

FOOD AND WINE MATCHING :

Serve at 9 or 10 °C.

Serve as an aperitif or enjoy with pistou soup, tabbouleh, anchoïade, aïoli, summer salad, cured meats, sliced chicken with its vegetables.

VINTAGE : 2019 A healthy and dry year which has produced small and aromatic grapes. Rosés are fresh, very fruity and smooth. 2018 is a year with low yield, fine melting tannins, a lot of fruit and a nice balance. Rosés and whites are fruity, pale, and have fat.

ACCOLADES

Vint. 2018: WINE ENTHUSIAST 88 Best Buy

Vint. 2017 : GILBERT & GAILLARD 2017 Gold Medal – Wine & Spirits 85

Vint. 2016 : GILBERT & GAILLARD 2017 Gold Medal

Vint. 2015 : GAULT & MILLAU 13/20 - GILBERT & GAILLARD 2016 Gold Medal



Père Anselme