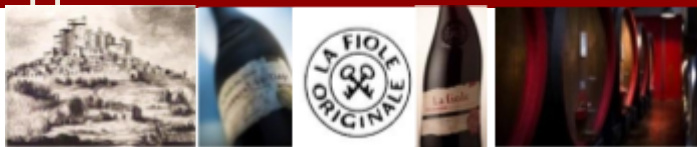


La Fiole

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 : 35 hl/ha

NUMBER OF BOTTLES : 630 000 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 de-stemmed and crushed to bring better balance. Each variety is vinified separately. A maceration of around 20 days follows the alcoholic fermentation. The malolactic fermentation takes place in concrete vats. The maturation is traditional, in 100 year old large oak barrels and concrete vats, for 6 months. The wine selection is strict, and the blending very precise, to obtain a constant taste profile.



TASTING NOTES:

Colour –Deep, bright ruby.

Nose – Fruity and spiced bouquet with notes of blackcurrant and prune.

Palate – Initially fresh and full, supple and fruity with dominant notes of small black fruit and liquorice. A long and pleasing finish.

FOOD AND WINE MATCHING :

Serve at 17 °C.

Enjoy with a lamb roast, truffled foie gras turnovers, duck braised with winter vegetables, daube provençale with black olives, a side of beef with roasted potatoes, a platter of strong cheeses or chocolate brownies.

VINTAGE : 2017 : A good year with low yields. With beautiful rich sugar and deep colours, the red wines are powerful, round and balanced. Whites and rosés are fat, full-bodied and have kept good freshness. 2016 : An exceptional year. The reds are aromatic, powerful, round, fine and balanced, while the whites display freshness, unctuousness, full body and great length.



Père Anselme