

DOMAINE CHRISTOPHE BILLON

Côte Rôtie 'La Brocarde'

At the very top of the hill overlooking the northern Rhône town of Ampuis, you'll find the modest yet rising-star estate of Christophe Billon. Since 1991, Christophe has crafted honest, authentic Syrah wines from these steep, terraced slopes. His family's roots go back generations in Ampuis; the family's oldest parcel of vines was planted by Christophe's grandfather in 1942. The family crafts three Côte-Rôtie cuvées, each generously structured and stunningly pure, and each a faithful representation of the power and purity of these "roasted slopes."

WINERY: Domaine Christophe Billon

WINEMAKER: Christophe Billon

ESTABLISHED: 1991

REGION: FRANCE • Rhône Valley • Ampuis

APPELLATION: Côte-Rôtie AOC

BLEND: 97% Syrah and 3% Viognier

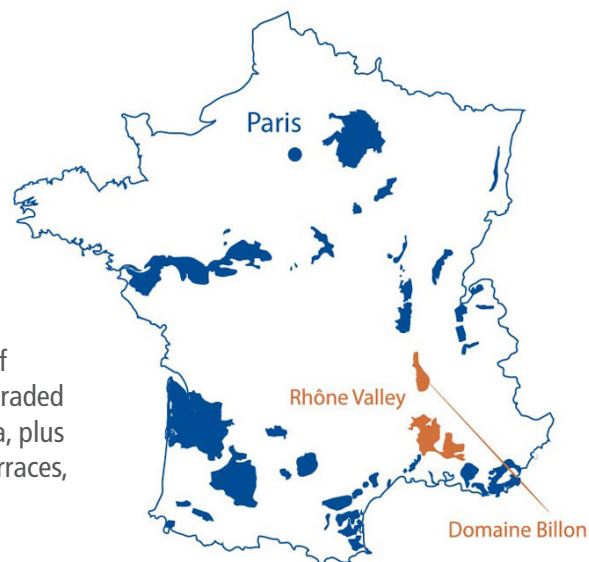
VINEYARDS: The vineyard 'La Brocarde' sits northwest of the village of Ampuis, sitting midslope next to and bordering 'Côte Brune.' Steeply graded with vines facing east, the plot's soils are rich in schist, with some mica, plus veins of iron oxide, highly mineral. Most estate vines are planted in terraces, separated by ancient, dry stone walls.

AGE OF VINES: 45 years, on average

WINEMAKING: Destemmed; fermented on indigenous yeasts in temperature controlled, stainless steel tanks. Aged for 26 months in new French oak barrels.

TASTING IMPRESSIONS: Aromas of red and black fruits, purple and red flowers, light pepper and toast. Full-bodied and deep, with notable mineral poise and energy; present yet fine-grained tannins

PAIRING SUGGESTIONS: Red meat or autumn stews; aged French cheeses



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