



lionel faury

2022
CÔTE-RÔTIE EMPORIUM

VARIETY

98% Syrah, 2% Viognier

APPEARANCE

Dark ruby in colour.

AROMA

A complex aromatic bouquet combining aromas of black forest fruits (blackberries, elderberries and blackcurrants) with floral hints (jasmine and violet in particular).

VINIFICATION

Harvested in 50 kg crates, fermentation takes place in concrete vats for 3 to 4 weeks with a proportion of 60 to 80% whole grapes. Aged in demi-muids for 24 to 30 months then blended en-masse for one month before bottling by gravity without filtration. The wine is left to rest for one year in bottle prior to release.

FOOD MATCHING

Beef carpaccio, steak tartare or a slow-cooked 7-hour leg or shoulder of lamb.

REGION

Mica schists. The vines are grown on steep slopes with a southern exposure (Fourvier location).

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