



lionel faury

2023

CÔTE-RÔTIE LES 3 BRUNES



VARIETY

94% Syrah, 6% Viognier

APPEARANCE

Dark ruby in colour.

AROMA

A complex aromatic bouquet combining aromas of red and black fruits (raspberry and blackcurrant) with floral hints, in particular violets, which then evolves into more spicy notes.

PALATE

The palate is full and complex, revealing an aromatic blend of black fruits, spices, and braised, peppery notes, supported by a strong, velvety tannic structure.

VINIFICATION

Harvested in 50 kg crates, the different plots are vinified and aged separately in order to best reflect the specificity of each terroir. Aged in demi-muids for 18 to 20 months then blended en-masse for one month before bottling by gravity without filtration.

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 steeply sloping hillsides with a southern exposure (Fourvier location) and on upper slopes facing east and south-east (Le Plomb and L'Arselie locations).

 vins-lionel-faury.fr/