



AOC Côte Rôtie

The history of Christophe Semaska is linked to the revival in 1988, of a great Côte Rôtie Domaine: Le Château de Montlys, a gem left untouched since the 1789 revolution. This 16th century domaine sits on a hillside facing the Rhône River, a privileged location for exploiting the vines and it remains the largest privately owned with 8 ha of terraced vineyards on the appellation.

Château de Montlys disappeared from the tables for 70 years after the ast winemaker went off to fight during WWI and the total devastation of the vineyards by phylloxera. Due to technical and economic expansion, a new winery was built in 2011 with the best equipment for vinification, maturation and cellaring. Christophe draws on all his knowledge in detail to achieve excellence with the love and the passion for his terroir to shine even brighter.



COUNTRY

France

VARIETAL

Syrah

SOIL TYPE

Clay-limestone soil, mica typical of the Côte Brunes

VINEYARD

Selected from parcels neighbouring Château de Montlys, very steep and stoney south-facing slopes

HARVEST

Harvested by Hand

VINIFICATION

The yield is limited to 25hl/ha. Harvested just as the grapes are becoming over-ripe and wined for 26 days in temperature-controlled stainless steel tanks. Homogenization is achieved automatically due to the natural force of carbonic gas created during fermentation. Matured for 30 months in new oak bar-rels, where the wood has been carefully selected in order to fully express the terroir and produce an exceptional wine.

TASTING NOTES

A very deep wine with violet glints, very complex xith black-currant, violet, spice and graphite aromas, finishing with good length and finesse.