

PIC & CHAPOUTIER COTE DE RHONE 2020/\$18.99



DESCRIPTION

The history of the Chapoutier family stretches back to the early nineteenth century when current owner

Michel Chapoutier's great-, great-, great-grandfather Marius purchased an estate and some vineyards in the now famous village of Tain l'Hermitage in the Northern Rhône Valley. Marius Chapoutier made history in the region when he became the first grape grower there to vinify his own fruit. Marius had tasted wines other winemakers produced using his fruit and he realized that something was lost in translation, so to speak. He knew that he owned some of the best growing sites in the appellation and he believed — rightly — that the grapes grown in his vineyards could produce long-lived world-class wines. In a move unusual at the time, he decided that he should make the wine himself. Not only did the quality of the wines increase greatly, but this move provided the capital to expand the Chapoutiers' already legendary estate.

A visionary and pioneer in biodynamic winemaking, his restless energy and unconditional commitment to quality have produced tremendous success, with the most 90+ point ratings of all Rhône producers and 16 "100 point" rated wines.

Sothis Gin is distilled from grapes and plants grown near the vineyards. This family domaine is cultivated using biodynamic practices in which plants play a central role. In their wild state they offer M. Chapoutier a better understanding of the soils. When used in vine treatments they help to nourish plant life and support plant growth. They have selected a few of

these plants in order to offer a new perspective of their terroirs, the story of a gin originating from the Tain l' Hermitage vineyards and their floral heritage. They have been honing this recipe for many months under the watchful eye of Sothis, the star and also the ancient Goddess who teaches us that cultivating the land is a means of moving closer to the stars.

The three-starred Michelin chef and the energetic wine producer from the Rhône. United in their love for the terroir, for many terroirs. United in their passion for food-wine pairings. Anne-Sophie Pic and Michel Chapoutier have a great deal in common. One of the most obvious things they share is humility.

Michel's humility towards Nature, his land, reflected by "Fac and Spera" (do and hope), the motto on the family coat of arms. Anne-Sophie's humility is obvious from the fact that she prefers to be referred to as a cook rather than a Michelin-starred chef. They also share a common quest for high standards, innovation and modernity. They instinctively look to other cultures, different ways of approaching wine or cuisine. They have built up real expertise, all of it self-taught. They share the conviction that taste is not, and can never be an exact science. It is about being bold and interpreting things your own way.

Then came the idea of working together. Together they would create a range of Anne-Sophie Pic & Michel Chapoutier wines. Creating the communion of a dish and a wine is a fascinating exercise. It results from a will, expectations and inspiration. The tastes draw a palette, then the flavours sketch themselves in.

The surprise comes when a wine is given a very different character by the dish it accompanies, or when a meat expresses itself superbly with an unexpected wine.

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This Cote is a blend of Grenache and Syrah. The grapes are entirely destemmed and maceration in vats lasts around 2 weeks. It provides a good tannic structure to the wine, allows its ageing potential, and guarantees a good stability.

Tasting Notes

Nose:

Aromas of morello cherries with a touch of spice.

Palate:

This wine has great structure with firm tannins and a silky texture in the mouth.

Pairing:

The Rhône/GSM blend is a versatile food pairing wine that works particularly well with dishes featuring Mediterranean spices including red pepper, sage, rosemary, and olives. These wines

are meant to elevate a meal, so pair them with simple, comfort food dishes like burgers, roast chicken, and grilled meats.

Winery Website: [ANNE-SOPHIE PIC & M. CHAPOUTIER - Galiena Pte. Ltd](#)

Cote du Rhone A.O.C., France

