

CHIROUBLES 2014

Cuvée "La Secrète"

- **Surface area:** ½ hectare in the locality known as “Côte Rôtie” in the CHIROUBLES appellation.
- **Exposure:** Hillside facing full south.
- **Soil type:** Granite.
- **Vinification:** More than 10 days.
- **Maturation:** 24 months in oak barrels.
- **Colour:** Deep red.
- **Nose:** A nose of pleasing complexity.
- **Palate:** Long on the palate; very complex, bringing out an extraordinarily wide range of flavours, with tannins present but flexible; very long finish.
- **Storage:** 10 or more years.
- **Serving temperature:** Best at between 16 and 18°C after carafing the wine two hours beforehand.