

Domaine Rene Rostaing

Classic Côte Rôtie

Domaine Rene Rostaing covers 7.5 ha of vineyards in 14 climats, including La Landonne, Côte Blonde, La Viallière, and Côte Brune.

The estate dates to 1971, but rose to real prominence in the early '90s after founder René Rostaing inherited a treasury of prime vineyards from two of Cote Rotie's early giants; his father-in-law, Albert Dervieux, and uncle, Marius Gentaz. In 2015 René's son, Pierre, took over operations. This is an impressive lineage for the region and these men have reinvigorated the region, along with E. Guigal & Jamet, that was demolished by the second world war.

Rene Rostaing Ampodium, which was previously known as Rostaing Cuvee Classique, is a blend of 13 sections of different vineyards, but it does not include their best holdings on La Landonne or Cote Blonde. The fruit for Rene Rostaing Ampodium has at least 40% or more of the stems removed. And is usually made from 100% Syrah, aged in an average of 15% to 25% new, French oak barrels. The amount of new oak can be less, depending on the character of the vintage.

For the red wines, up to 100% of the stems are used depending on ripeness. An extended, gentle maceration is followed by aging in a mix of pièce and demi-muid, with no more than 15% new oak. For the Condrieu, a single vineyard holding from La Bonnette produces a 100% Viognier.





