

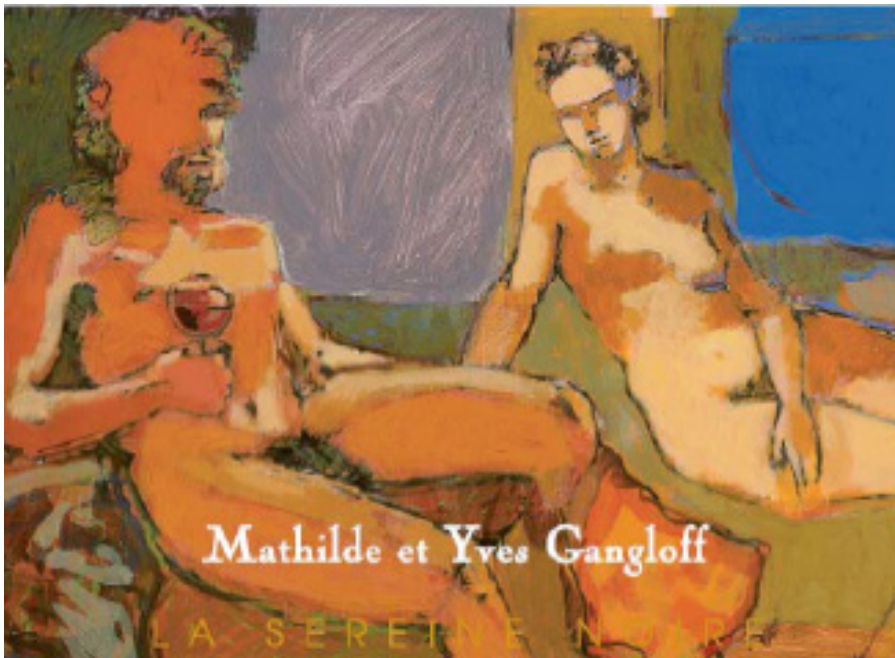


Domaine Mathilde et Yves Gangloff  
Côte-rôtie Condrieu St-Joseph  
2 rue de la garenne 69420 Condrieu

## PROFILE

Considered a micro-domaine, Yves Gangloff's wine is made with exceptional quality and in very limited production. Their cellar is located in the heart of Condrieu and the vines are located in Condrieu, Cote-Rotie, and St.-Joseph, all on steep hillsides that have to be worked and harvested entirely by hand, a labor-intensive process, but one which ensures that great attention is paid to the vines and fruit. His meticulousness doesn't end there; in the cellar, he destems some, but not all of the crop, depending on the vintage. He uses only wild yeasts and manipulates the wine as little as possible. He vinifies wines in partly new oak. Maturation is done in small oak barrels, with a proportion new. He does not rack and uses minimal amounts of sulphur.

Of the 2016 vintage Josh Reynolds writes for Vinous: "Inky ruby. A deeply perfumed bouquet evokes ripe black and blue fruits, Indian spice, olive and cracked pepper, and a smoky mineral nuance emerges with air. Fleshy and broad on the palate, offering deeply concentrated cassis and blueberry flavors and an exotic suggestion of fruitcake. Well-knit tannins frame a long, penetrating finish that leaves sappy dark fruit and mineral notes behind." (95 pts)



## SPECIFICATIONS

**Wine:** Cote Rotie "La Sereine Noire"

**Varietals:** Syrah from Mollards (granite soil) and Côte Rozier (schist soil)

**Appellation:** Côte-Rôtie AOC

**Exposure:** Southeast

**Soil:** Granitic and schist

**Vineyards:** Mollards was initially planted 1936-1938, between Tupin and Ampuis. The vineyard currently has a 50 year average vine age. Rozier has more schist-based soil with 60-year old vines.

**Pruning:** Guyot

**Vineyard Area:** 1 ha

**Harvest:** Manual

**Agricultural Method:** Organic 🌱

**Production:** 4000 bottles

**Vinification:** Fermentation in stainless steel tank, then oak barrels for 12-14 months. Kieselguhr filtration, malolactic fermentation, indigenous yeasts.



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