

RENE ROSTAING les LÉZARDES SYRAH 2022



\$68.99

Product Code:	3465	Closure:	Cork
Country:	France	Unit:	Each
Region:	Rhône	Volume:	750ml
Sub Region:	Vin de Pays des Collines Rhodaniennes	Alcohol:	14.5%
Style:	Red	Grape:	100% Syrah
Variety:	Grenache Blend / GSM		



New
Zealand
Wide
Delivery



Free Shipping
for Christchurch
orders \$150.00
and over



Click &
Collect
available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

This Syrah is a glimpse at the greatness of this legendary Northern Rhone producer. The region or IGP of Les Lezardes is called Collines Rhodaniennes, which designates the banks of the northern Rhone river surrounding the great vineyards of Hermitage, Condrieu and Cote Rotie. In harmony with this style, the wine is vibrant and fresh with fine red fruits and mineral themes.

Legal academic, property dealer and vigneron, René Rostaing crafts some of the finest Côte Rôties on the market today. He has owned 2 hectares in the Côte Blonde and La Landone since the 1970s but fortune has blessed him through his inheritance of four hectares of superbly sited vineyards from his father in law Albert Dervieux and another 1.4 hectares of particularly old vines from his uncle Marius Gentaz. He now has 7.4 hectares which in Côte Rôtie terms is a significant holding. Rostaing is firmly in the modernist camp of Côte Rôtie producers, destemming the majority of his fruit and being one of the first producers to ferment using vinomatics (horizontal automatic vinifiers). However he dislikes the overt taste of new oak and uses a maximum of 15% in the maturation process. All the wines are bottled unfiltered.

93/100 James Suckling (2022 Vintage)

"A lively, crunchy and well-composed syrah with aromas of dark cherries, plums and baking spices. It's medium-bodied with

VINO FINO

Explore a World of Wine

fine tannins and fresh acidity. Driven and succulent with a bright, vivid finish. Drink or hold."

16.5/20 Alistair Cooper MW, JancisRobinson.com (2022 Vintage)

"Meat, smoke and graphite nose. Really firm tannin structure with some generosity of fruit, super-tight and introverted at the moment. Leave for at least 5 years. Nice density of fruit and grip and just needs time."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch