



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MOUTON PÈRE ET FILS

AOC Côte Rôtie
Red



PRESENTATION

Nestled in the heart of the Rhône Valley, Domaine Mouton Père et Fils is above all a story of family and tradition. For several generations, the Mouton family has cultivated their vines with the same high standards, driven by a desire to preserve a legacy patiently built by their elders. Here, the art of winemaking is not only learned from books, but also through the seasons, in direct contact with the soil, the vines, and the sometimes capricious climate of the Rhône.

The estate covers around twelve hectares, spread over the valley's typical hillsides, which are often worked by hand due to their steep slopes. This privileged geographical location, between the Rhône River, which tempers the temperatures, and the hills, which protect the vines from excessive winds, creates a microclimate conducive to slow and balanced ripening of the grapes. The soils, a mixture of granite, schist, and alluvial deposits, give the wines depth, freshness, and aromatic complexity.

True to its family spirit, the estate favors practices that respect living organisms, with particular attention paid to soil cultivation and yield control. Most of the grapes are harvested by hand in order to preserve their integrity and select the best bunches. In the cellar, the approach is measured: accompanying the wine rather than constraining it, allowing the terroir to express itself sincerely.

Always attentive to its environment, the estate does not hesitate to innovate when conditions require it. For example, during heat waves, the estate has chosen to harvest certain plots at night in order to preserve the freshness of the grapes. This initiative, which was uncommon in the region at the time, has since become an occasional practice, reflecting the estate's agility and expertise in dealing with climate challenges.

VARIETAL

Syrah 100%

LOCATION

The "Enomis" cuvée from Mouton Père & Fils comes from plots located in the heart of the Côte-Rôtie appellation, on the right bank of the Rhône, near the village of Ampuis. The vines are planted on steep south and southeast-facing slopes, benefiting from optimal sunshine and good natural ventilation. These conditions promote slow and steady ripening of Syrah, the appellation's main grape variety. The plots are located in both the Côte Blonde and Côte Brune areas, bringing complexity and balance. The slopes, often exceeding 40%, require entirely manual work, from pruning to harvesting. This high-altitude location gives the grapes potential for freshness, elegance, and depth.

TERROIR

The Côte-Rôtie "Enomis" terroir is composed of ancient schist soils, sometimes mixed with mica and silica, typical of the slopes of the Côte Brune, with some granite and light silt from the Côte Blonde. This geological diversity gives the wine a strong but elegant tannic structure and great aromatic richness. The soil is shallow and very well-drained, which naturally limits yields and allows for excellent concentration of the berries. The altitude and exposure ensure a balance between phenolic ripeness and acidic freshness, essential for great Syrah wines with good aging potential. This terroir produces wines that are both powerful and refined, with a mineral signature in the background.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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IN THE VINEYARD

Mouton Père & Fils practices environmentally friendly viticulture, focused on preserving natural balances and biodiversity. Work in the vineyard is carried out manually, with controlled grass cover and regular tilling to promote microbial life. No herbicides are used, and phytosanitary treatments are limited to what is strictly necessary, with a preference for natural products. The estate is committed to obtaining HVE (High Environmental Value) certification, reflecting its sustainable practices. The vineyard management seeks to combine agronomic rigor with common sense farming practices, respecting the living environment and the identity of the terroir.

HARVEST

The grapes are harvested exclusively by hand, as required by the extreme topography of the Côte-Rôtie hillsides. Each bunch is harvested at perfect ripeness, often in several passes to refine the selection. The grapes are carefully sorted in the vineyard and then again upon arrival at the winery. Depending on the vintage, a small proportion of Viognier (up to 10%, as permitted by the appellation) may be co-fermented with Syrah, adding finesse and floral notes. The harvest is carried out early in the morning, in small crates, to preserve the freshness of the fruit. This precision work guarantees high-quality raw materials, which are essential for producing a deep and harmonious wine.

WINEMAKING

Vinification is carried out on a plot-by-plot basis, with partially destemmed grapes being placed in vats depending on the vintage and the ripeness of the stems. Fermentation takes place in stainless steel or concrete vats, with gentle pumping over and punching down to extract color, aromas, and tannins without being too harsh. Vatting lasts around three weeks, followed by slow pressing.

AGEING

The wine is aged for 18 to 20 months in French oak barrels, approximately 20% of which are new, with the remainder being barrels that have been used for one or two vintages. This approach aims to structure the wine without overpowering it, allowing the purity of the fruit and the terroir to express themselves. The Côte-Rôtie "Enomis" is distinguished by its depth, fine tannins, notes of black fruit, spices and violets, with great aging potential.

SERVING

Serve between 16 and 18°C

AGEING POTENTIAL

10 to 15 years

TASTING

This Côte-Rôtie seduces with its depth and finesse, expressing all the nobility of Syrah on schist terroirs. The nose is intense and refined, blending ripe black fruits (blackcurrant, blackberry), violet, black pepper, and a slight smoky touch. The palate is both powerful and silky, supported by fine, perfectly integrated tannins. Barrel aging adds further complexity, with notes of licorice, cocoa, and sweet spices. The finish is long and fresh, marked by a beautiful mineral tension. A wine of character, made for aging, but already accessible after aeration.

TASTE PROFILE

Vins rouges épicés

FOOD PAIRINGS

A wine of character and depth, Côte-Rôtie "Enomis" pairs perfectly with savory, slow-cooked or grilled dishes that highlight its silky structure and complex aromas. It is a magnificent accompaniment to roast duck breast with Timut pepper, emphasizing its fruity and spicy notes. It is also wonderful with roast veal with porcini mushrooms, where its tannic finesse complements the melt-in-the-mouth texture of the meat and the woody flavors of the mushrooms. In terms of international cuisine, it pairs boldly with a lamb tagine with prunes and almonds, playing on the contrast between oriental sweetness and mineral power. At the end of the meal, it is a pleasant surprise with a dark chocolate cake with cocoa bean chips, which echoes its notes of licorice and spices.

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CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Desserts, Game, Red meat

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