



**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 "Maison Rouge" cuvée comes from a historic location south of the Côte-Rôtie appellation, near the village of Ampuis. The vines are planted on steep terraces facing south and southeast, benefiting from generous sunshine and good natural ventilation. This location, on the border between the Côte Brune and Côte Blonde sectors, offers a perfect balance between power and finesse. The steep slopes require all work to be done by hand, from trellising to harvesting. This hillside also benefits from a moderate altitude, between 650 and 980 feet, which ensures cool nights that are conducive to preserving acidity and aromatic complexity. Maison Rouge is recognized as one of the highest quality terroirs in the southern part of the appellation.

## TERROIR

The Maison Rouge terroir is mainly composed of ferruginous schist typical of the Côte Brune, mixed with clay-sand elements and traces of mica. This deep, mineral-rich soil produces structured wines with assertive tannins, but always balanced by a beautiful natural freshness. It gives the Syrah an intense, concentrated expression, with aromas of black fruits, spices, and fresh earth. The southern exposure and the well-drained nature of the soil allow the grapes to ripen excellently, without excess. This terroir gives the wine density, great depth, and strong aging potential, while preserving the aromatic finesse characteristic of great Côte-Rôtie wines.

**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 on the Maison Rouge plot are harvested entirely by hand, due to the slope and fragility of the terraced soil. They are picked in successive stages, so that each bunch is harvested at its optimum ripeness. The main grape variety is Syrah, sometimes supplemented by a very small proportion of co-fermented Viognier, depending on the vintage, to bring finesse and aromatic elegance. The grapes are harvested early in the morning in small crates to preserve their freshness. They are carefully sorted in the vineyard and then again on arrival at the winery. This rigorous care during harvesting is essential to express the full potential of this complex, sun-drenched terroir.

## WINEMAKING

The vinification of Côte Rôtie "Maison Rouge" is carried out plot by plot, with partial destemming depending on the ripeness of the stems. Fermentation takes place in concrete vats, with gentle pumping over and some manual punching down for gradual and precise extraction. Maceration lasts around three weeks, followed by slow and delicate pressing.

## AGEING

The wine is aged in French oak barrels for 18 to 20 months, with around 25% new wood, to give structure without masking the expression of the fruit. The final blend aims to preserve the balance between power, freshness, and finesse. The result is a deep, distinguished wine with velvety tannins and notes of ripe black fruit, black olives, smoke, and spices. A great wine for aging, it fully reveals its character after a few years in the cellar.

## SERVING

Serve between 16 and 18°C

## AGEING POTENTIAL

10 to 15 years

## TASTING

The Côte-Rôtie "Maison Rouge" reveals an intense and complex nose, dominated by ripe black fruits (blackcurrant, blackberry), sweet spices, notes of fine leather and a touch of smoke characteristic of the schist terroir. On the palate, the attack is full-bodied, with a dense and silky texture, carried by ripe tannins and well-integrated freshness. Barrel aging adds structure without excess, extending the aromatic palette with notes of licorice, cocoa, and garrigue. The finish is long and racy, with a beautiful mineral persistence. This is a wine of character, both powerful and elegant, with great potential for aging.

## TASTE PROFILE

Vins rouges épicés

## FOOD PAIRINGS

A wine with a strong character, Côte Rôtie "Maison Rouge" is ideal with rich, flavorful regional cuisine, as well as certain dishes with exotic influences. It pairs beautifully with a rack of lamb roasted in a herb crust, highlighting its aromatic power while balancing its melt-in-the-mouth texture. It also pairs well with braised beef with caramelized onions, a hearty dish that echoes the depth of the wine and its velvety tannins. In terms of international cuisine, it pairs perfectly with Korean bibimbap with marinated beef, playing on the contrasts between fruit, spices, and smoky notes. For dessert, it reveals a beautiful harmony with chocolate praline cream and roasted hazelnut pieces, which prolong its velvety texture and woody nuances.

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## CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Desserts, Game, Red meat

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