



E. Guigal

Châteauneuf-du-Pape

2013



ESTATE

The firm of E. Guigal, located in Ampuis, was founded in 1946 by Etienne Guigal. Since 1961 his son Marcel has led the estate, and his unparalleled work ethic and dedication to quality have brought attention to Côte-Rôtie and other appellations throughout the Rhone that were in danger of being lost, and lifted the Guigal wines to the pinnacle of the wine world. Today, Marcel's son Philippe serves as Director and Oenologist, continuing the tradition of leadership in the Rhone Valley and uncompromising excellence.

WINE

Guigal produces an intensely concentrated, inviting and complex Chateauneuf-du-Pape that is almost unique to the region today. Their passion for Chateauneuf, the leading appellation of the Southern Rhone, runs as deeply as that for their home sites in the Northern Rhone. The combination of working with top fruit that has perfect ripeness, along with their extraordinary patience in the cellar, results in rich and full, yet seamless and balanced wines. The Guigals more specifically age their wine far longer than almost anyone in the appellation, allowing it to develop complexity of flavor

and texture, and making for an outstanding drinking experience on release. Signature notes of deep and pure red fruits, spices reminiscent of the flowers and herbs of the area, all wrapped in a full, lush body, make Guigal's Chateauneuf gorgeous and irresistible.

VITICULTURE

Composed of old vine Grenache (70%), Syrah (15%), Mourvèdre (10%), and other traditional grapes (5%), the vines average 50 years of age, and are planted on the unique stony, red clay soils of the area. Yields are low at around 1.8 tons per acre.

VINIFICATION

Guigal's vinification approach enhances the superb raw materials they select by developing the rich, silky texture and complexity of the wine. While they grow and purchase fruit in the Northern Rhone, because they cannot be on site in the Southern Rhone, they purchase wines as soon as possible after harvest, often before malolactic fermentation is even finished. They look for wines of depth, balance and above all the ability to age and become great wines. The wine spends 2 years in large oak cask, followed by extended bottle aging.

"Shows the fresh, classic, focused style of the vintage. Peppery herbs, lots of garrigue, saddle leather, and darker fruits emerge from this complex, medium-bodied effort that can be enjoyed anytime over the coming 10-15 years."

— 91 Points Jeb Dunnuck

"The 2013 Chateauneuf du Pape is the current release, having spent three years in foudres prior to bottling. It's ready to drink, yet it still has some tannin to offer and marries that structure to notes of cherries, leather and licorice on the supple finish."

— 91 Points Wine Advocate