



E. GUIGAL

Châteauneuf-du-Pape 2016

Châteauneuf-du-Pape

ESTATE

The more you learn about the Guigal family, the more astounding becomes their story. Their wines are the benchmarks for every Rhone appellation, and over the last thirty years they have become arguably the most lauded producer in the world. Year after year the Guigal family produces wines of exceptional quality that in all classes offer exceptional value.

WINE

While the Guigal's grow and purchase fruit in the Northern Rhône, because they cannot be on site in the Southern Rhône they purchase wines as soon as possible after harvest, often before malolactic conversion is finished. They look for wines of depth, balance and, above all, the ability to age and become great wines.

VINEYARD

Soils: This Châteauneuf represents work with 43 different growers, on the unique rocky alluvial vineyards (the famous "galets") and red clay soils of the area.

Age: Vines average 50 years of age, with yields of 33 hl/ha

Farming: The Guigal's work with organic and sustainable growers and practices.

Grape Varieties: Composed of old-vine Grenache (70%), Mourvèdre (15%), Syrah (10%), and the balance of traditional grapes of the appellation.

WINEMAKING

Fermentation: Traditional winemaking with temperature controlled alcoholic fermentation. 3 weeks maceration in tanks.

Aging: 3 years in oak foudres.

Alcohol: 14.5%

VINTAGE

The 2016 vintage to the Southern Rhône Valley is akin to the absolutely outstanding 2015 in the North. There was an extended growing season, which provided freshness in the Grenache and the ripeness in the Mourvedre. Cool nights helped to ensure the success of the Grenache fruit, which can easily become overripe and imbue alcoholic characteristics.



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VINOUS MEDIA

"From one of the great vintages for the region going back decades, the 2016 Châteauneuf-du-Pape boasts a deep, layered, powerful style yet has terrific purity and elegance. Notes of black raspberries, scorched earth, and peppery herbs all emerge from this promising, seriously endowed barrel sample that's going to be well worth your time and money."