



Above: The Guigal family spent nearly 15 years restoring Château d'Ampuis, the iconic 11th century property perched on the banks of the Rhône river. For generations, the building has remained a symbol of the region and of the world-renowned vineyards which surround it.



Côte-Rôtie Brune et Blonde 2015

Côte-Rôtie, France

ESTATE

The more you learn about the Guigal family, the more astounding becomes their story. Their wines are the benchmarks for every Rhône 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

Guigal is synonymous with the Côte-Rôtie area, for bringing this great wine region to prominence. The incredible Syrah from this area, co-fermented with a touch of Viognier, has tremendously balanced concentration, depth and finesse. The name of this wine is a nod to the two areas of Côte-Rôtie where fruit is used, the Côte Brune and the Côte Blonde. The historical legend is that long ago a lord deeded the Côte Brune to his dark-haired daughter and the Côte Blonde to his blond daughter.

VINEYARD

Soils: Côte-Rôtie is situated in the northernmost region of the Rhône Valley. The Syrah (96%) vine is planted on steep terraced hillsides which catch and focus the sun's heat, giving the region its reputation and name: "roasted slope." The soils of the Côte Brune are indeed darker, containing more iron and some clay, and the paler Côte Blonde soils have more sand and limestone, and are the home of more Viognier plantings.
Yields: Average of 1.8 tons per acre, average age of the vines is 20 to 50 years

WINEMAKING

Grape Varieties: Syrah 96%, Viognier 4%

Fermentation: Closed stainless steel tanks. Automatic punching down and temperature controlled fermentation.

Aging: 36 months in oak barrels, 50% new. Coopered by Guigal at Chateau d'Ampuis.

Alcohol: 13.5%

VINTAGE

Marcel Guigal called 2015 "the vintage of a lifetime" and on par with 1929, 1947 and 1961, the anticipation while Guigal carried out their customary extended aging was almost too much to bear. From a vintage nearly as perfect as you could get, from vine dormancy right through harvest, the wines are spellbinding, with an utterly perfect balance of charm, complexity, and power. Replenishing rain in the winter restored the water tables to supply the plants with nutrients, and then abundant sunshine and warmth helped the vines mature the berries to perfection as the generous diurnal shift maintained the acidity and freshness of the fruit.

Wine Spectator

96

"Dark and winery, this is youthfully tight, with a core of intense black cherry and black currant preserve flavors, encased within layers of olive, singed alder, juniper and iron. Very focused and driven through the finish. Cellar for maximum effect." JM, 9/2019

95

Wine Enthusiast

94

Vinous

93

Wine Advocate

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