



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.



Saint-Joseph 2016

Saint-Joseph, 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

The Guigal family lives and works just 45 minutes north of Saint-Joseph, but it was circumstance in 1999 that brought them to several extraordinary sites in Saint-Joseph they eventually purchased. They are not only converts, but among the most vocal advocates about the extraordinary depth and complexity that wines from the great sites of Saint-Joseph can display. The wines can share some of the same smoldering black fruit and spice character as their neighbors across the river in Hermitage, but they are less brooding, more composed when young, and in general wines of finesse rather than power.

VINEYARD

Soils: Sedimentary, limestone and sandy soils, with many pebbles and alluvial deposits. Fruit is sourced from the exceptional vineyards of Domaine J. L. Grippat (purchased in 2000, fondly known as the "Rolls Royce of Saint-Joseph") and de Vallouit (purchased in 2001).

Yields: Average of 1.8 tons per acre, average age of the vines is 20 to 50 years

WINEMAKING

Grape Varieties: 100% Syrah

Fermentation: In stainless steel, left to rise to high temperature

Aging: 24 months in second use barrels, all coopered by Guigal at Chateau d'Ampuis.

Alcohol: 13.5%

VINTAGE

Following the outstanding 2015 vintage, 2016 did not disappoint in the Northern Rhone. It is a brilliant expression of the terroir, and wonderfully elegant even in their youth with great intensity and ripe fruit flavors. A late spring was followed by hot weather from July through September, which promoted ripening. An Indian Summer through October ensured full maturation of fruit.

Wine Spectator

92

"Lively in feel, with red currant, pomegranate and damson plum fruit flavors keeping this decidedly in the red spectrum, while floral and iron nuances fill in on the racy finish." - JD, 9/2019

92

Decanter

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Vinous

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James Suckling