



E. GUIGAL

Above: The Guigal family spent nearly 15 years restoring Chateau 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.



Châteauneuf-du-Pape 2017

Châteauneuf-du-Pape, France

ESTATE

The more you learn about the Guigal family, the more astounding their story becomes. 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

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.

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

WINEMAKING

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

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

Aging: 3 years in oak foudres

Alcohol: 14.5%

VINTAGE

Spring in the South was very wet, interrupting the flowering and causing significant crop loss (up to 40%). The Summer was stable and dry, however, leading into perfect Autumn which allowed even ripening and excellent phenolic development. Harvest took place in late September under clear skies, and Grenache and Mourvèdre were particularly high-quality. The reds are classic – with ripe tannins, adequate but fresh acidities, and excellent concentration (due to the low crop). Guigal's 2017 Châteauneuf du Pape, bottled after more than three years' élevage, is rich and heady, with explosive aromatics, deep plummy flavors, and an excellent, long finish. It should improve for 10+ years in a cool cellar.

Robert Parker
WINE ADVOCATE

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"Darker and plummier than the 2016, Guigal's 2017 Chateauneuf du Pape is another fine effort from this quality-conscious négociant. It's full-bodied, rich and velvety in texture, with notes of cola, dark chocolate and prune plums that linger on the silky finish." - J.C., 9/2019