

E. GUIGAL

Northern Rhône

Côte-Rôtie Brune & Blonde de GUIGAL

This classic wine of the estate and of the appellation is an archetypal expression of the finesse and elegance of the wines of Côte-Rôtie.

« Vintage after vintage, the Collection wines have become symbols which perfectly illustrate the family's ethos of supreme quality. Careful ageing, together with the meticulous attention paid every day by Marcel and Philippe Guigal to the selection and blending processes, bring to the fore the consistency and excellence of the great appellations of the Rhône Valley »

Soil type

Plots on steep slopes Côte Blonde : Silicone limestone soil Côte Brune : soil rich in iron oxyde

Grape variety

96 % Syrah, 4% Viognier.

Average age of vines

35 years

Winemaking

Closed stainless steel tanks. Automatic punching down and temperature controlled fermentaion. Average 3 weeks in tanks.

Ageing

36 months in oak barrels - 50% new oak

Average yield

35 Hl/ hectare.

Average annual production

about 280.000 bottles.

Tasting

Eye : Dark ruby red

Nose : Spices, red berries and delicate oak aromas

Palate : Round soft tannins. Aromas of raspberry, blackberry and vanilla

Overall : Balance between scarcely perceptible acidity and tannins which add ageing potential and softened by long ageing in oak

Vintages 2018

Consumption

A boire/à garder

Serving temperature

16°C to 18°C

Ageing potential

10 years

Food and wine matching

Small game, red meat and cheese.

