

family produces wines of exceptional quality that in all classes offer exceptional value.

WINE

The Guigal family owns some of the most hallowed vineyards in the Rhône Valley and the world and makes some of the most sought-after wines in the world. Yet you are undoubtedly more likely to spend time with them speaking about their Côtes du Rhône Rouge. Given that this particular wine can be the introduction to the entire Rhône Valley for a drinker, as well as the position the Guigals occupy in the Rhône Valley, it is not enough for the Guigals to make a good Côtes du Rhône, they are relentlessly driven to produce a distinctive and outstanding wine that drives interest in exploring the Rhône.

VINEYARD

Soils: Sedimentary, limestone and granite soils, with many pebbles and alluvial deposits. Yields: average yield around 2.1 tons per acre, average age of the vines is 35 years. Grape Varieties: 50% Syrah, 40% Grenache and 10% Mourvèdre.

WINEMAKING

Fermentation: in stainless steel, punching down twice a day for good extraction Aging: 18 months to 2 years before release, partly in foudre and partly in stainless steel. This expensive process results in a wine of unusual complexity, with a substantial and generous palate.

VINTAGE

Climate: The best overall year in the Southern Rhône Valley since 2010, with good quantities of healthy fruit, ample ripeness

Vineyard Work: managing the long, hot season- and many pockets where the wines go beyond good to very good and outstanding.



CÔTES DU RHÔNE

E.GUIGAL

OUTEILLE PAR E.GUIGAL CHÂTEAU D'AMP

WINE ADVOCATE

"As usual, the 2015 Cotes du Rhone features a majority of Syrah, largely sourced from the western side of the Rhône. Spicy, peppery, hickory aromas lead off, adding berries up front and then moving into darker fruit and more savory notes of black olive by the finish. This medium to full-bodied wine finishes long and silky, avoiding any of the vintage's hard tannins, while still boasting the concentration to drink well through at least 2023."