

(95%) and small amounts of Roussanne (5%), it is relatively rare, accounting for only a small percentage of the production of the 309 acre Hermitage AOC.

VINEYARD

Soils: Planted on illustrious plots of the Hermitage appellation, Beaumes, Murets, Dionières and Pierrelles, with granite limestone, clay loam and sandy gravel topsoils on the famous granite mother

Farming: Yields are under 2.3 tons per acre, requiring extremely judicious farming. Grape Varieties: 95% Marsanne, 5% Rousanne

WINEMAKING

Fermentation: Temperature controlled fermentation, between 60-65 degrees Fahrenheit. Aging: 24 months in second year barrels.

VINTAGE

Following the spectacular 2015 vintage in the Northern Rhone, the 2016 is another excellent vintage, though the path was not nearly as straightforward as in 2015. The spring was cool and wet and the vintage looking very late and complicated. Hot weather in July and no rain until September meant that vines were stressed from the other direction. The late September rain and good weather through October, resulted in wines of rich concentration with a lot of freshness, and an uncommon openness.

TASTING NOTE

E.GUIGAL

ILLE PAR E.GUIGAL CHÂTEAU D'AN

The wine evolves in a remarkable fashion, tasting vibrant and rich with notes of spice just after bottling, developing a softer, rounder character after a few years, and returning with renewed freshness and much greater complexity after 10 or 15 years in the cellar.