

the granite mother rock. To supplement this, they will also purchase grapes from small growers. Overall, vine age averages 30 years.

Grape Variety: 100% Syrah

WINEMAKING

Fermentation: Picked by hand before undergoing a vinification of around 3 weeks in temperature controlled stainless steel vats.

Aging: 36 months in barrels coopered exclusively by Guigal, 50% of which were new. Bottling was without fining or filtration. This robust and powerful wine especially needs the extended aging both in barrel and in bottle before release so that it can integrate and develop its bouquet and palate of black fruits, minerality and game.

VINTAGE

Climate: Described by the Guigals as the "vintage of a lifetime," which brought heat and drought, without the downside as nights were cool, maintaining acidity, and rains well-timed for ideal ripening. The Guigals offer their trademark toasty oak style to this wine, with vibrant, spicy and rich dark fruit notes on the palate.



E.GUIGAL

vinous

"Inky ruby. Pungent, mineral-tinged aromas of ripe black and blue fruits, candied violet and olive paste pick up a peppery element as the wine stretches out. Densely packed and focused on the palate, offering bitter cherry, blueberry, fruitcake and black cardamom flavors that slowly turn sweeter on the back half."