

# Côte-Rôtie Château d'Ampuis 2015

## Côte-Rôtie

### **ESTATE**

The more you learn about the Guigal family, the more astounding becomes their story. Their wines are the benchmarks for every Rhone 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

The Guigal family spent 15 years restoring Château Ampuis, a historic property whose oldest sections date to the 11th century. The Chateau d'Ampuis has been the symbol of the town of Ampuis and the world-renowned Côte-Rôtie vineyard area for ten centuries. When the Guigal family learned that there was at one time a wine produced with the Chateaud'Ampuis name, they decided to produce an exceptional wine that would showcase the best that Côte-Rôtie has to offer. This is an emblematic expression of the terroir and a flagship of the Guigals.

#### VINEYARD

Soils: Château d'Ampuis is a blend of some of the very best sites owned by the Guigal family in Côte Rôtie. It comes from a blend of 7 hillside vineyards located on the Cote Brune and Cote Blonde: La Garde, Le Clos, La Grante Plantee, La Pommiere, Le Pavillon Rouge, Le Moulin, and more recently, La Viria.

Farming: The Guigal's work with organic and sustainable growers and practices. Grape Varieties: 93% Syrah, 7% Viognier

#### WINEMAKING

Fermentation: The wine was fermented for 4 weeks in closed stainless steel tanks. Aging: 38 months in new oak barrels.

#### VINTAGE

Climate: Marcel Guigal called 2015 "the vintage of a lifetime" and on par with 1929, 1947 and 1961, the anticipation while Guigal carried out their customary extended aging was almost too much to bear. From a vintage nearly as perfect as you could get, from vine dormancy right through harvest, the wines are spellbinding, with an utterly perfect balance of charm, complexity, and power.

Replenishing rain in the winter restored the water tables to supply the plants with nutrients, and then abundant sunshine and warmth helped the vines mature the berries to perfection as the generous diurnal shift maintained the acidity and freshness of the fruit.

97

ouis

d'Al iteau npuis thô hâteau d'A mpuis Châ

Chateau d'Amour

(2014)

GUIGAL

Château d'Ampuis

CÔTE-RÔTIE

E.GUIGAL

INRÉ, ÉLEVÉ ET MIS EN BOUTEILLE PAR E. GUIGAL, CHÂTEAU D'AMPUS (BHÔ

#### WINE ADVOCATE

"The 2015 Cote Rotie Chateau d'Ampuis finally approaches the lofty goals set for it by the Guigal family. It's a bit toasty from the barrel but full-bodied, ripe and concentrated. Loaded with tannins and black raspberry fruit, it's silky at the same time, leaving behind lingering traces of mocha and roasted meat on the long finish."

