



E. GUIGAL

Côte-Rôtie Brune et Blonde 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

Guigal is synonymous with the Côte-Rôtie area, for bringing this great wine region to prominence. The incredible Syrah from this area, co-fermented with a touch of Viognier, has tremendously balanced concentration, depth and finesse. The name of this wine is a nod to the two areas of Côte-Rôtie where fruit is used, the Côte Brune and the Côte Blonde. The historical legend is that long ago a lord deeded the Côte Brune to his dark-haired daughter and the Côte Blonde to his blond daughter.

VINEYARD

Soils: Côte-Rôtie is situated in the northernmost region of the Rhône Valley. The Syrah (96%) vine is planted on steep terraced hillsides which catch and focus the sun's heat, giving the region its reputation and name: "roasted slope." The soils of the Côte Brune are indeed darker, containing more iron and some clay, and the paler Côte Blonde soils have more sand and limestone, and are the home of more Viognier plantings.

Farming: A small percentage of Viognier is interplanted with the Syrah, giving the wine more elegance and lightness.

Grape Varieties: Syrah 96%, Viognier 4%

WINEMAKING

Fermentation: After hand harvesting and then sorting, a 3-week temperature-controlled fermentation took place.

Aging: 36 months in oak barrels, 50% new.

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.



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WINE ADVOCATE

"Much more open and inviting than the Hermitage, Guigal's 2015 Cote Rotie Brune et Blonde boasts hallmark aromas of dried flowers, herbs, raspberries and black olives. Medium to full-bodied, it's simultaneously rich and silky, showing fine, balanced acidity on the crisp finish. Considering it may account for as much as a third of the appellation's volume, it's a remarkable achievement and testament to the tremendous quality of the vintage. Even folks who buy and cellar the La Las will want to have some of this in their cellars for early drinking."