



E. GUIGAL

Saint-Joseph Vignes de l'Hospice 2015

Saint-Joseph

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's Vignes de l'Hospice comes from the vineyard that gives the Saint-Joseph appellation its name, and is one of the finest sites in the Northern Rhone Valley. This steeply terraced vineyard used to be divided into three, but Guigal now owns majority of this parcel through the purchase of the De Vallouit vineyard and, in 2000, Jean-Luis Grippat vineyard in order to restore perception of Saint-Joseph as an appellation of utmost quality. In fact, Guigal is often asked when they will produce a fourth "LaLa," and their response is that their fourth single vineyard phenomenon of the Northern Rhone is already being produced: the Vignes de l'Hospice.

VINEYARD

Soils: This wine is sourced from an extremely steep vineyard, planted on slopes of granite with vines averaging 20-80 years old.
Grape Variety: 100% Syrah

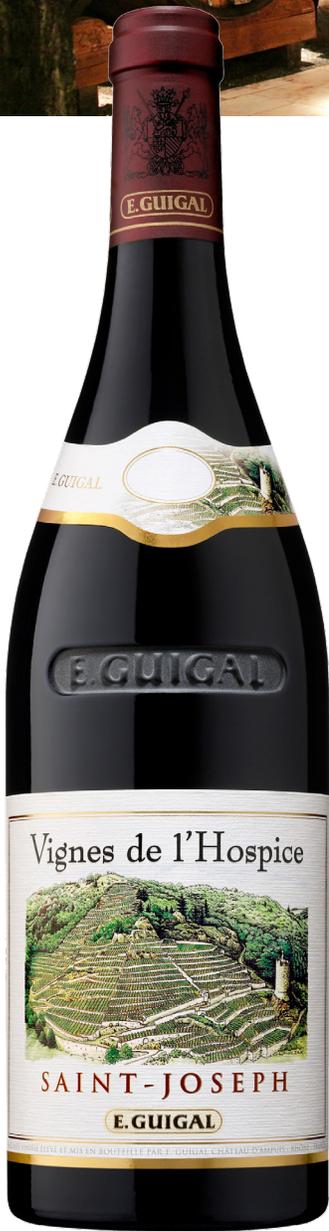
WINEMAKING

Fermentation: Guigal vinifies this 100% Syrah wine in the same fashion as their Côte Rôtie crus and Ermitage Ex-Voto, in stainless steel temperature controlled vats with traditional pumpovers.
Aging: 30 months in 100% new oak barrels, clarified by racking only, and bottled unfiltered.

VINTAGE

Climate: When 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. To buy, drink, age and, above all, enjoy as often as possible!



JEB DUNNUCK

"I was able to taste three vintages of the Vignes de Hospice. This cuvée comes from a cooler, east-facing, incredibly gorgeous vineyard located just above the town of Tournon. The soils here are pure broken granite and are just about identical to what's found in the Bessards lieu-dit on Hermitage hill. The 2015 Saint Joseph Vignes Des Hospices tastes like a Hermitage with its awesome cassis fruits and huge minerality. It shows more meatiness as well as subtle background oak with air, is full-bodied, beautifully balanced, and concentrated. This is pure granite goodness that needs 3-4 years or bottle age."