

Soils: The 2015 Saint Joseph Rouge is comprised of fruit from the exceptional vineyards of Domaine J. L. Grippat (purchased in 2000, the "Rolls Royce of Saint-Joseph") and de Vallouit (purchased in 2001). Vines average in age from 20 to 50 years. Guigal only works in the southern area of Saint Joseph, on intensely steep hillside sites that are considered among the best in the appellation, with complex soils of decomposed granite with limestone and sandy granite topsoils that produce spicy and structured wines.

Farming: The Guigal's work with organic and sustainable growers and practices. Grape Variety: 100% Syrah

## WINEMAKING

Fermentation: In stainless steel, left to rise to high temperature.

Aging: 24 months in second use barrels, all coopered by Guigal at Chateau d'Ampuis.

## VINTAGE

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 2015 vintage offers wines that are spellbinding, with an utterly perfect balance of charm, complexity and power.



SAINT-JOSEPH

E.GUIGAL

UTEILLE PAR E.GUIGAL CHÂTEAU D'AMP

## WINE SPECTATOR

"Inviting, with a core of warm raspberry, fig and blackberry compote flavors with roasted apple wood and anise notes. Shows brambly grip through the finish."