



E. GUIGAL

Côte-Rôtie La Turquie 2014

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

La Turquie is Guigal's latest addition to the single-vineyard Côte-Rôtie "LaLas." This vineyard produced outstanding wines in the first half of the 20th century, but then was not used for wine production for nearly 50 years. The Guigals acquired the vineyard and re-planted it in 1980 and 1981, based on Etienne Guigal's memory of the quality of the wines it once produced. The first vintage appeared in 1985. In both position and style, it sits between La Mouline and La Landonne: the complex soils lend an exotic character to La Turquie, and its concentration and elegance exhibit the virility of the Côte Brune with the subtlety and femininity of the Côte Blonde.

VINEYARD

Soils: The vineyard is around 2.5 acres in size, with a soil type of silicone limestone with schist that produces clay soils rich in iron oxide. Situated just north of the Côte Blonde and into the Côte Brune, La Turquie is on a steep slope that enjoys perfect southern exposure and is, in fact, the only vineyard in Côte-Rôtie that directly sees the first rays of sunshine in the morning through dusk.

Farming: The site is planted mostly with Syrah in addition to a small percentage of Viognier.

Grape Varieties: 93% Syrah, 7% Viognier

WINEMAKING

Fermentation: In stainless steel vats. The wine is punched down, with fermentation and maceration last around 4 weeks.

Aging: 40 months in new oak barrels made at the Chateau d'Ampuis cooperage.

VINTAGE

Climate: 2014 is a great example of how the steep hillsides of Côte-Rôtie, and within them the favored plots, can withstand weather variations to produce wines with ample fruit. There was trying variation of rain and dry weather, but in the end fruit flies were the major issue in the region, causing very low yields, but the quality of La Turquie was excellent. With a calm end of August through most of September, ripening occurred and the wines have fruit, even a generosity, and an openness.



98

WINE ADVOCATE

"Now that it's in bottle, the 2014 Côte Rôtie La Turquie has exceeded all of my earlier expectations. It's got those classic Côte Rôtie elements on the nose of smoked bacon, olives and violets, seamlessly entwined with supple tannins and raspberry fruit. Medium to full-bodied, it's silky and fine, showing tremendous length and complexity on the finish. On this occasion, La Turquie came to the head of the class as the most approachable, exciting and elegant of the three La Las."