



E. GUIGAL

Saint-Joseph 2016

Rhône Valley, France

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 lives and works just 45 minutes north of Saint-Joseph, but it was circumstance in 1999 that brought them to several extraordinary sites in Saint-Joseph they eventually purchased. They are not only converts, but among the most vocal advocates about the extraordinary depth and complexity that wines from the great sites of Saint-Joseph can display. The wines can share some of the same smoldering black fruit and spice character as their neighbors across the river in Hermitage, but they are less brooding, more composed when young, and in general wines of finesse rather than power.

VINEYARD

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

Following the outstanding 2015 vintage, 2016 did not disappoint in the Northern Rhone. It is a brilliant expression of the terroir, and wonderfully elegant even in their youth with great intensity and ripe fruit flavors. A late spring was followed by hot weather from July through September, which promoted ripening. An Indian Summer through October ensured full maturation of fruit.



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