



Above: The Guigal family spent nearly 15 years restoring Château d'Ampuis, the iconic 11th century property perched on the banks of the Rhône river. For generations, the building has remained a symbol of the region and of the world-renowned vineyards which surround it.



## Côtes du Rhône Rouge 2017

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 Rhône 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 owns some of the most hallowed vineyards in the Rhône Valley and the world and makes some of the most sought-after wines in the world. Yet you are undoubtedly more likely to spend time with them speaking about their Côtes du Rhône Rouge. Given that this particular wine can be the introduction to the entire Rhône Valley for a drinker, as well as the position the Guigals occupy in the Rhône Valley, it is not enough for the Guigals to make a good Côtes du Rhône, they are relentlessly driven to produce a distinctive and outstanding wine that drives interest in exploring the Rhône.

### VINEYARD

**Soils:** Sedimentary, limestone and granite soils, with many pebbles and alluvial deposits. The majority of this cuvée originates from vineyards in the Côtes du Rhône-Villages, along with some Cru AOCs in the region; quality of the fruit far exceeds the requirements of the regional AOC.

**Yields:** Average of 2.2-2.5 tons per acre, average age of the vines is 35 years

### WINEMAKING

**Grape Varieties:** 50% Syrah, 40% Grenache, 10% Mourvèdre

**Fermentation:** The wine sees a traditional lengthy maceration in stainless steel, punching down twice a day for good extraction

**Aging:** 24-30 months in neutral oak

**Alcohol:** 14.5%

### VINTAGE

Spring in the South was very wet, interrupting the flowering and causing significant crop loss (up to 40%). The Summer was stable and dry, leading into perfect autumn which allowed even ripening and excellent phenolic development. Harvest took place in late September under clear skies. The reds are classic – with ripe tannins, adequate but fresh acidities, and excellent concentration (due to the low crop).

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*"Saturated ruby. Ripe black raspberry and cherry aromas are complicated by suggestions of cracked pepper, allspice and pungent flowers. Supple, appealing sweet red and blue fruit preserve flavors gain energy with air, and a bright mineral element adds back-end lift. Supple tannins add shape to a persistent, floral accented finish, which leaves cherry and spice notes behind."*

- JR, 4/2020

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