



E. GUIGAL

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.



Côte-Rôtie La Landonne 2016

Côte-Rôtie, 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

One of three single-vineyard Cru Côte Rôtie in the Guigal estate, La Landonne is a remarkable expression of terroir and one of the world's most coveted wines. And for good reason, as La Landonne is situated on one of the steepest vineyards of the Côte Brune, a 45 degree slope that remarkably requires harvesters to start picking from the bottom of the vineyard and work their way up, placing grape bunches in bins that are set on sleds and dragged up the hill. Along with its position at the northern end of the Côte Brune and the fact it is the last vineyard to ripen, La Landonne is the mirror of the feminine and voluptuous La Mouline: it is a wine of driving power, defined by its dark fruit and structure. Marcel Guigal assembled this vineyard over 10 years through parcel-by-parcel acquisitions from 17 growers. The vineyard was totally replanted in 1975, the year of Philippe Guigal's birth, and the first vintage was 1978.

VINEYARD

Soils: Limestone clay very rich in iron oxide.

Yields: Average of 2.59 tons per acre, average age of the vines is 35 years

WINEMAKING

Grape Varieties: 100% Syrah

Fermentation: La Landonne is one of the Guigal Côte Rôtie wines that is rarely destemmed. The wine is continuously pumped over, with fermentation and maceration lasting 4 weeks.

Aging: 42 months in new oak

Alcohol: 13.5%

VINTAGE

2016 began with a cool and rainy spring, with some threat from hail and mildew early on, and very late flowering. However, fine weather through August and September provide perfect conditions for a classic vintage, and the Côte Rôtie vineyards were harvested between late September and mid-October. The resulting wines are excellent, with great purity, concentration and balance. Philippe Guigal calls 2016 a 'classic' vintage for [La Turque, La Landonne, La Mouline], with expected aging potential of 25 years or more.

JEB DUNNUCK

"The 2016 Côte Rôtie La Landonne showed brilliantly, with the more fresh, classic, and elegant style of the vintage front and center. All Syrah aged four years in new French oak, it has a magical bouquet of blackcurrants, blackberries, smoked meat, roasted coffee, bacon fat, and graphite that's to die for. This carries over to the palate, and it's medium to full-bodied, with a flawlessly balanced texture, ripe yet silky tannins, and the hallmark purity and freshness of the vintage. - JEB DUNNUCK, 11/202020



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