



E. Guigal

Côte Rôtie Brune et Blonde

2014



Alcohol:

13.5%

Production:

280,000 Bottles



ESTATE

The firm of E. Guigal, located in Ampuis, was founded in 1946 by Etienne Guigal. Since 1961 his son Marcel has led the estate, and his unparalleled work ethic and dedication to quality have brought attention to Côte-Rôtie and other appellations throughout the Rhone that were in danger of being lost, and lifted the Guigal wines to the pinnacle of the wine world. Today, Marcel's son Philippe serves as Director and Oenologist, continuing the tradition of leadership in the Rhone Valley and uncompromising excellence.

WINE

Guigal is synonymous with the Côte-Rôtie area, for bringing this great wine region to prominence, and for owning three times as much land as next largest land-owner, vinifying 1/3 of the total appellation, and unquestionably holding the finest sites in this tiny, special area. The incredible Syrah from this area, co-fermented with a touch of Viognier, has tremendously balanced concentration, depth and finesse.



VINEYARD

Côte-Rôtie is situated in the northernmost region of the Rhône Valley. The Syrah (96%) vine is planted on steep terraced hillsides which catch and focus the sun's heat, giving the region its reputation and name: "roasted slope." A small percentage of Viognier (4%) is interplanted with the Syrah, and the two are harvested and fermented together, giving the wine more elegance and lightness. The Côte-Rôtie Brune et Blonde de Guigal refers to the fact that grapes from the two areas of Côte-Rôtie are used, from the Côte Brune and the Côte Blonde. The historical legend is that long ago a lord deeded the Côte Brune to his dark-haired daughter and the Côte Blonde to his blond daughter. The soils of the Côte Brune are indeed darker, containing more iron and some clay, and the paler Côte Blonde soils have more sand and limestone, and are the home of more Viognier plantings.

VINIFICATION

After hand harvesting and then sorting, fermentation took place over three weeks, with regular punching down. Aging took place for 36 months in barrels coopered exclusively by Guigal, 50% of which were new. Bottling is without fining or filtration.

"Opaque ruby. Lively and focused on the nose, displaying fresh cherry, blackberry and floral scents and deeper suggestions of pipe tobacco, olive and licorice. Juicy cherry and dark berry and salty olive paste flavors show very good delineation, and a hint of candied flowers emerges on the back half. Fine-grained tannins build slowly on an impressively long, sweet finish that leaves a suggestion of cherry cola behind."

– 92 Points Vinous Media