



E. GUIGAL

Côte-Rôtie Château d'Ampuis 2015

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

The Guigal family spent 15 years restoring Château Ampuis, a historic property whose oldest sections date to the 11th century. The Château d'Ampuis has been the symbol of the town of Ampuis and the world-renowned Côte-Rôtie vineyard area for ten centuries. When the Guigal family learned that there was at one time a wine produced with the Château d'Ampuis name, they decided to produce an exceptional wine that would showcase the best that Côte-Rôtie has to offer. This is an emblematic expression of the terroir and a flagship of the Guigals.

VINEYARD

Soils: Château d'Ampuis is a blend of some of the very best sites owned by the Guigal family in Côte Rôtie. It comes from a blend of 7 hillside vineyards located on the Cote Brune and Cote Blonde: La Garde, Le Clos, La Grante Plantee, La Pommier, Le Pavillon Rouge, Le Moulin, and more recently, La Viria.

Farming: The Guigal's work with organic and sustainable growers and practices.

Grape Varieties: 93% Syrah, 7% Viognier

WINEMAKING

Fermentation: The wine was fermented for 4 weeks in closed stainless steel tanks.

Aging: 38 months in new oak barrels.

VINTAGE

Climate: Marcel Guigal called 2015 "the vintage of a lifetime" and on par with 1929, 1947 and 1961, the anticipation while Guigal carried out their customary extended aging was almost too much to bear. From a vintage nearly as perfect as you could get, from vine dormancy right through harvest, the wines are spellbinding, with an utterly perfect balance of charm, complexity, and power.

Replenishing rain in the winter restored the water tables to supply the plants with nutrients, and then abundant sunshine and warmth helped the vines mature the berries to perfection as the generous diurnal shift maintained the acidity and freshness of the fruit.



Wine Spectator

"A gorgeous core of steeped raspberry, boysenberry and fig fruit gives this a showy side. A lush structure flows underneath, while long echoes of warm ganache, black tea and espresso linger. The fruit keeps this in the suave and alluring camp overall, though there's plenty of grip for cellaring."