



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 Mouline 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

La Mouline is historically the oldest vineyard site in Cote-Rotie, with walls dating back 2,400 years. Today its vines are also the oldest in the region, averaging 90 years of age, with the oldest dating back to plantings in the 1890s, from the first plantings after phylloxera. Acquired in 1963 from the Dervieux family, La Mouline was Guigal's first single-vineyard Côte- Rôtie, and the inaugural vintage was 1966. This 1-HA vineyard is located on the lighter soils of the Cote Blonde, and is planted to about 11% Viognier, aspects that give La Mouline its telltale aromatic complexity and additional softness and roundness; it is often called the most feminine of Guigal's Côte-Rôties.

### VINEYARD

*Soils:* Terraced vines in the shape of a Roman amphitheatre. Gneiss with lightly coloured silicone soil with limestone loess.

*Yields:* Average of 2.59 tons per acre, average age of the vines is 75 years

### WINEMAKING

*Grape Varieties:* 89% Syrah, 11% Viognier

*Fermentation:* In stainless steel vats. seeing traditional pump overs with fermentation and maceration lasting around 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

"Probably one of my favorite wines in the world is the La Mouline Côte Rôtie from the Guigal family [...]. The 2016 Côte Rôtie La Mouline shows the more classic, elegant style of the vintage perfectly, offering a kaleidoscope feel in its classic jammy black raspberry fruits and notes of spice box, acacia flowers, bacon fat, and smoked game-like aromas and flavors. Possessing incredible elegance, full-bodied richness, silky tannins, and a layered, multi-dimensional texture, this heavenly Syrah can be enjoyed any time over the coming 25-30 years." - J.D., 11/2020

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Wine Spectator