

The Côte-Rôtie appellation: 2000 years ago, the appellation was known as « Vitis Vienna ». Appreciated by the Romans, these wines quickly became appreciated on Royal tables. In 1890, the vineyard reached its highest notoriety, but this long prosperity was followed by a century of neglect, the phylloxera crisis, followed by the 2 world wars, slowing down its development. The 1980s marked the renewal of the vineyard.

Côte-Rôtie is the northernmost appellation in the Rhône Valley. The slopes, which can reach up to 60°, are located on the right bank of the Rhône River, between 180m et 325m of altitude. We can find up to 20% viognier blended with Syrah in a bottle of Côte-Rôtie.

Appellation created in 1940 | 100 % red wines | 319 hectares of vineyard | 12700 hl/ year | 120000 bottles | Average yield about 36 hl/hectare | 21 % of production is exported | Dry wines | 73 classified parcels



Grape varieties: Syrah 89%, Viognier 11%.



Terroir: Vines, on steep slopes, form a Roman amphitheatre. This is the first parcel owned by the Guigal family. Soil of gneiss giving siliceous soils of light color, to which are mixed limestone loess.

Average age of vines: 75 years.



Winemaking method: Thermoregulated stainless steel tanks. Traditional pumping over. Alcoholic fermentation, 4 weeks maceration.

Ageing: 40 months in new oak.

Yearly production: 5000 bottles.

Tasting notes:

Visual: Ruby red with red vermillion tints.



Nose: Small red fruits, blackberry and violet aromas. Intensely aromatic but full of finesse.

Palate: Supple with balance between the finesse of the aromas and an explosive richness due to the concentration of the wine. Great expression of the terroir.

Overall: A feminine wine with voluptuous silky texture and intense aromas.



Drinking window: 15 years.

Service temperature: 16°C - 18°C

Food pairings: Game birds, deer stew, grilled rib steak, duck.

