

E.GUIGAL

Côte-Rôtie "Brune & Blonde de Guigal" 2015

► Soil type

Plots on steep slopes Côte Blonde : Siliceous limestone soil Côte Brune : soil rich in iron oxide

► Grape variety

96% Syrah, 4% Viognier

► Average age of vines

35 years

► Winemaking

Closed stainless steel tanks. Automatic punching down and temperature controlled fermentation. Average 3 weeks in tanks.

► Ageing

36 months in oak barrels - 50% new oak

► Average yield

39 HI /hectare

► Average annual production

About 280.000 bottles.

► Tasting

► Eye

Dark ruby red

► Nose

Spices, red berries and delicate oak aromas

► Palate

Round soft tannins. Aromas of raspberry, blackberry and vanilla

► Overall

Balance between scarcely perceptible acidity and tannins which add ageing potential and softened by long ageing in oak

► Vintages 2015

► Consumption

A boire/à garder

► Serving temperature

16°C to 18°C

► Ageing potential

10 years

► Food and wine matching

Small game, red meat and cheese.

