



E. GUIGAL

Côte-Rôtie Château d'Ampuis 2014

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 Chateau 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 Chateau 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

Grapes struggled to reach full maturity, requiring vigilant sorting and harvest work. Through the Guigal's expert craftsmanship, the 2014 is a highly structured and racy wine, with an expressive nose and concentrated dark fruit flavor.



95

WINE SPECTATOR

"This is frankly toasted, with mocha and bacon notes leading off. The core of dark currant and cherry preserve flavors has the stuffing to match, while singed bay leaf and dried sage accents infuse the finish. Shows the cool profile of the vintage, along with very admirable depth and ripeness. Best from 2021 through 2038."