

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 | 1200000 bottles | Average yield about 36 hl/hectare | 21 % of production is exported | Dry wines | 73 classified parcels



Grape varieties: Syrah 100%.



Terroir: First vintage in 1975, for the birth of Philippe Guigal. Parcel selection: La Landonne. Clay-limestone soil, very rich in iron oxides.



Average age of vines: 35 years.

Winemaking method: Manual harvest. Grapes are sorted but not destemmed. Thermoregulated stainless steel tanks. Continuous pumping over by CO2 pressure. Alcoholic fermentation at least 4 weeks of maceration.



Ageing: 40 months in new oak.

Yearly production: 9000 bottles.

Tasting notes:

Visual: Red black fruits with dark tints.

Nose: Small black fruits, leather, liquorice, roasted notes and oriental spices. Intensely aromatic.

Palate: Powerful attack with strong tannic structure. Rich and concentrated.

Overall: Great ageing potential. Concentrated and structured, it has a rare intensity of colour and flavour.

Drinking window: Up to 30 years.



Service temperature: 16°C - 18°C

Food pairings: Game, pheasant, partridge, hare à la royale...

