



« Vintage after vintage, the Collection wines have become symbols which perfectly illustrate the family's ethos of supreme quality. Careful ageing, together with the meticulous attention paid every day by Marcel and Philippe Guigal to the selection and blending processes, bring to the fore the consistency and excellence of the great appellations of the Rhône Valley »

CÔTE-RÔTIE « BRUNE ET BLONDE »

This classic wine of the estate and of the appellation is an archetypal expression of the finesse and elegance of the wines of Côte-Rôtie.

TERROIR

Soil Type : Plots on steep slopes Côte Blonde : Silicone limestone soil Côte Brune : soil rich in iron oxyde



Grape Variety : 96% Syrah, 4% Viognier.

Average age of vines : 35 years.

Average yield : 37 Hl / hectare.

WINEMAKING

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



AGEING

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

SERVICE

Service Temperature : 16°C to 18°C.

Ageing potential : 15 years

Food and wine pairing : Small game, red meat and cheese.

