



« The treasures are born in the very heart of the most legendary of the illustrious plots of the Maison Guigal. These precious bottles are as coveted as they are rare and have benefited from extreme care at every stage of the process, from the vine to the cellars. They are the sole incarnation of the inspiration and inheritance of centuries of viticulture in an exceptional terroir »

CÔTE-RÔTIE « CHÂTEAU D'AMPUIS »

Produced from seven of the most exceptional plots of the domain, Château d'Ampuis is a classy wine with toasty aromas of black fruit. Its tannic structure and elegance contribute to its ageing potential.



TERROIR



Soil Type : 7 exceptional terroirs : Le Clos "Côte Blonde", La Garde "Côte Blonde", La Grande Plantée "Côte Blonde", La Pommère "Côte Brune", Le Pavillon Rouge "Côte Brune", Le Moulin "Côte Brune" La Viria "Côte Brune".

Grape Variety : 93% syrah, 7% viognier

Average age of vines : About 60 years

Average yield : 37 Hl / hectare.

WINEMAKING

Closed stainless steel tanks. Temperature controlled alcoholic fermentation, 3 week maceration.



AGEING

38 months in new oak.

TASTING

Eye : Deep dark colour with mauve tints.

Nose : Spices, black fruits and delicate oak aromas. A dense, expressive and intense nose.



Palate : A tannic and racy wine. Aromas of prunes, blackberry and vanilla. Powerful, concentrated and structured palate.

Overall : A wine from a tannic and muscular vintage due to the hot climate. Solid tannins, well rounded by long oak ageing.

SERVICE

Service temperature : 16°C to 18°C.

Ageing potential : About 20 years.

Food and wine pairing : Game, red meat and cheese.