



« 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 « LA LANDONNE »

Côte-Rôtie « La Landonne » The Côte-Rôtie “La Landonne” was planted in 1975, years of birth of Philippe GUIGAL. An immense and pure wine with intense flavours and deep colour, this is the perfect wine for ageing.



TERROIR

Soil Type : Limestone clay very rich in iron oxide.

Grape Variety : 100% syrah (whole harvest)

Average age of vines : 50 years

Average yield : 35 Hl / hectare.



WINEMAKING

Thermoregulated stainless steel tanks. Continuous pumping over. Alcoholic fermentation/ minimum 4-week maceration.

AGEING

40 months in new oak.

TASTING

Eye : Red black with deep dark tints.

Nose : Small black fruits, liquorice and roasted notes and oriental spices. Powerful and intense aromas.

Palate : Powerful attack with important tannic structure. Rich and concentrated. Fully expressive of the terroir.

Overall : Great ageing potential, structured and concentrated with a rare intensity of flavour and colour.



SERVICE

Service temperature : 16°C to 18°C.

Ageing potential : About 50 years .

Food and wine pairing : Exceptional wine, exceptional food, pheasant, partridge, hare