



*« 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 MOULINE »

The Côte-Rôtie « La Mouline » is one of the most emblematic of the Guigal domain's wines. Small quantities are produced each year from a vineyard in the heart of the 'côte blonde'. This is a voluptuous, silky and intensely aromatic wine.



### TERROIR



**Soil Type :** Terraced wines in the shape of a Roman amphitheatre. Gneis with lightly coloured silicone soil with limestone lœss.

**Grape Variety :** 89% syrah, 11% viognier

**Average age of vines :** About 100 years

**Average yield :** 35 Hl / hectare.

### WINEMAKING



Thermoregulated stainless steel tanks. Traditional pumping over. Alcoholic fermentation/ 5-week maceration.

### AGEING

40 months in new oak.

### TASTING



**Eye :** Ruby red with red vermillion tints.

**Nose :** Small red fruits, blackberry and floral violet aromas. Intensely aromatic, powerful but full of finesse.

**Palate :** Supple with balance between the finesse of the aromas and an explosive richness due to the concentration of the wine. Greatly expressive of the terroir.

**Overall :** A feminine wine with voluptuous silky texture and intense aromas.

### SERVICE

**Service temperature :** 16°C to 18°C.

**Ageing potential :** About 20 years

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