



« 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 REYNARDE »

Côte-Rôtie “La Reynarde” becomes the fourth of LaLa's. Originally, the Reynard stream separated La Côte Blonde from La Côte Brune, and indeed, this wine delivers a perfect balance between elegance and power.



TERROIR

Soil Type : Mica schist, weathered to produce clay soils rich in iron oxides.



Grape Variety : 100% Syrah (whole harvest)

Average age of vines: 10 years

Average yield: 37 Hl / hectare.

WINEMAKING

Vinification with controlled fermentation temperatures, use of an automatic punching-down system, and long maceration periods. Fermentation time of approximately 4 weeks.



AGEING

40 months in new oak.

TASTING

Visual: Ruby red color with very dark highlights.

Nose: Intense nose of licorice with notes of ripe fruit.

Palate: Powerful and structured with tight tannins but low acidity.

Overall: A concentrated and rich wine due to its exposure to the sun. An excellent wine for aging.



SERVICE

Service temperature : 16°C to 18°C.

Ageing potential : 30 years

Food and wine pairing : Game, red meat, mature cheeses.