



*« 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 TURQUE »

Côte-Rôtie "La Turquie" is one of the flagship of the Domaine GUIGAL. A powerful wine with spicy notes, its terroirs from côte brune with "blond accents" lends it a great elegance.



### TERROIR

**Soil Type :** Silicone limestone with schistes producing clay soil rich in iron oxyde.



**Grape Variety :** 93% syrah, 7% viognier

**Average age of vines :** 40 years

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

### WINEMAKING

Thermoregulated stainless steel tanks. Automated punching down. Alcoholic fermentation/ 5-week maceration.



### AGEING

40 months in new oak.

### TASTING

**Eye :** Deep ruby red with dark tints.

**Nose :** Small red fruit, blackberry, morello cherry  
Intensely aromatic, powerful and elegant.



**Palate :** Supple attack with a balanced supple structure, concentration and elegant tannins. Fully expressive of the terroir.

**Overall :** With all the virility of the Côte Brune, La Turquie also has all the subtlety and femininity of the Côte Blonde.

### SERVICE

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

**Ageing potential :** 25 years

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