



E. GUIGAL

The Guigal family spent nearly 15 years restoring Chateau d'Ampuis, the iconic 11th century property perched on the banks of the Rhône river. For generations, the building has remained a symbol of the region and of the world-renowned vineyards which surround it.



Hermitage Rouge 2017

Rhône Valley, France

ESTATE

The more you learn about the Guigal family, the more astounding their story becomes. Their wines are the benchmarks for every Rhône appellation, and over the last thirty years they have become arguably the most lauded producer in the world. Year after year the Guigal family produces wines of exceptional quality that in all classes offer exceptional value.

WINE

Hermitage is one of France's most spectacular and famous appellations, producing small quantities of extraordinarily intense and age worthy red wine and tiny amounts of dry white. The entire vineyard consists of 309 acres planted on a single granite hillside on the East bank of the Rhône. Hermitage Rouge is the quintessential Syrah, balancing power with finesse and complexity in a wine capable of aging and improving for decades in the cellar.

VINEYARD

Soils: From 4 parcels in Hermitage, planted on limestone, granite/clay loam and sandy top soils that lie above the granite mother rock. These vineyards are the source for Ermitage Ex-Voto Rouge and Blanc in years when those are produced. To supplement this production and in years when Ex Voto is produced, they purchase grapes and wines from exceptional small growers, some of whom they have worked with for over 50 years.
Yields: Average of 1.8 tons per acre, average age of the vines is 30 years

WINEMAKING

Grape Varieties: 100% Syrah

Fermentation: Grape are hand harvested before undergoing a vinification of 3 weeks in temperature controlled stainless steel vats with frequent pump-overs.

Aging: 30-36 months in barrels coopered exclusively by Guigal, 50% of which were new. Bottling is done without fining or filtration.

Alcohol: 14.5%

VINTAGE

Following a very dry winter, spring was wet with hail and frost in some areas; summer was characterized by periods of extreme drought, which continued through the fall, interrupted by some needed rain in early September. The crop was 25% smaller than usual. However, the fruit was clean and extremely concentrated, with rich but round tannins, producing dense wines of balance, length and long aging potential.

Wine & Spirits

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Jeb Dunnuck

92

Wine Advocate

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