



E. GUIGAL



Côte-Rôtie La Mouline 2015

Côte-Rôtie

ESTATE

The more you learn about the Guigal family, the more astounding becomes their story. Their wines are the benchmarks for nearly 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 extraordinary quality in all classes, usually offering exceptional value.

WINE

La Mouline is historically the oldest vineyard site in Cote-Rotie, with walls dating back 2,400 years. Today its vines are also the oldest in the region, averaging 90 years of age, with the oldest dating back to plantings in the 1890s, from the first plantings after phylloxera. Acquired in 1963 from the Dervieux family, La Mouline was Guigal's first single-vineyard Côte- Rôtie, and the inaugural vintage was 1966. This 1-HA vineyard is located on the lighter soils of the Cote Blonde, and is planted to about 11% Viognier, aspects that give La Mouline its telltale aromatic complexity and additional softness and roundness; it is often called the most feminine of Guigal's Côte-Rôties

VINEYARD

Soils: The steeply terraced amphitheater of La Mouline is not only visually impressive, but its variety of expositions both shelters the 2.5 acre site from the wind and acts as a heat trap. The gneiss bedrock has soils of lightly colored silicone containing limestone loess interspersed with fragments of Quartz.

Farming: The site is planted mostly with Syrah in addition to some Viognier, with the two varieties picked together and co-fermented. Interestingly, when Guigal acquired the vineyard it was planted in part to Cherry trees, which were removed in favor of Syrah.

Grape Varieties: 89% Syrah, 11% Viognier

WINEMAKING

Fermentation: In stainless steel vats. The wine sees traditional pump overs, and fermentation and maceration last around 4 weeks.

Aging: 40 months in new oak barrels made at the Chateau d'Ampuis cooperage.

VINTAGE

When Marcel Guigal called 2015 "the vintage of a lifetime" and on par with 1929, 1949, 1955 and 1961, the anticipation while Guigal carried out their customary extended aging was almost too much to bear. The vintage was nearly perfect, from vine dormancy right through harvest, and the resulting wines are spellbinding, with an utterly perfect balance of charm, complexity, and power. Replenishing rain in the winter restored the water tables to supply the plants with nutrients, and then abundant sunshine and warmth helped the vines mature the berries to perfection as the generous diurnal shift maintained the acidity and freshness of the fruit.



Wine Spectator

"This is packed with notes of red and black currant preserves, raspberry pâte de fruit and plum reduction at the core. A long way from opening, as the fruit is encased in layers of singed alder, warm earth and smoldering tobacco. A singed iron spine girds the finish. Should offer a gorgeous display of fruit when this develops fully."