



Above: 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.



## Côte-Rôtie La Mouline 2017

Côte-Rôtie, 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

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:* Terraced vines in the shape of a Roman amphitheatre. Gneiss with lightly coloured silicone soil with limestone loess.

*Yields:* Average of 2.59 tons per acre, average age of the vines is 75 years

### WINEMAKING

*Grape Varieties:* 89% Syrah, 11% Viognier

*Fermentation:* In stainless steel vats. seeing traditional pump overs with fermentation and maceration lasting around 4 weeks.

*Aging:* 42 months in new oak

*Alcohol:* 13.5%

### VINTAGE

Following the classic 2016 vintage, 2017 in the Northern Rhône was a year of contrasts and challenges. Following a very dry winter, spring was wet with hail and frost in some areas, reducing the crop considerably. Summer was characterized by periods of extreme drought, which continued through the fall, interrupted by some needed rain in early September. The crop in Côte Rôtie was about 20% smaller than usual, and harvest took place over two weeks beginning September 7th. However, the fruit was clean and extremely concentrated, with rich but round tannins, producing dense wines of balance, length and long aging potential. A great result!

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## Wine Spectator

Racy-edged and still a bit coiled up, this has a core of dark cherry and currant fruit that has melded nicely with singed alder, tobacco and sanguine notes. Flashes of chocolate and espresso crema add a more taciturn edge to the finish, but time should bring that into the fold, as this has superior length and drive for cellaring.