



Côte-Rôtie Brune & Blonde from GUIGAL

This classic of the house and the Appellation constitutes the archetype in the fine and distinguished expression of Côte-Rôtie

Soil geology

Plots on steep terraces, shale and sand-lime soils in Côte-Blonde and rich in iron oxides in Côte-Brune.

Grape varieties

96% Syrah, 4% Viognier.

Average age of vines

About 35 years old.

Winemaking

Manual harvesting and sorting of the grapes, then regular punching down and monitoring of fermentation temperatures in closed stainless steel vats for almost three weeks.

Breeding

Aged for a minimum of 36 months in oak barrels. 50% new wood.

Tasting

Visual: Dark ruby red color.

Olfactory: Spices, small red fruits and delicate aromas of wood.

Taste: Wine with round and melted tannins. Aromas of raspberries, blackberries and vanilla.

Overall: Harmony between imperceptible acidity, tannins giving it good aging potential but softened by prolonged maturation in wood.

Operating temperature

16°C to 18°C

The duration of the conversation

About 10 years.

Food/wine pairing suggestions

Very nice pairing with game, all year round with red meats and cheese