

E. GUIGAL

AOC Côte Rôtie
Red



TERROIR

The Château d'Ampuis embodies one of the most prestigious expressions of Côte-Rôtie. Coming from seven selected plots on the steep slopes of the appellation, this wine combines the finesse of Côte Blonde (Le Clos, La Garde, La Grande Plantée) with the power of Côte Brune (La Pommière, Le Pavillon Rouge, Le Moulin), culminating in La Viria, a dizzying terroir with schist soils. This diversity of plots, crafted like haute couture, gives the wine a rare depth, structure, and complexity, befitting its origin.

WINEMAKING

The winemaking of this cuvée is conducted with extreme precision, reflecting the expertise of the Guigal house. Fermentations take place in closed stainless steel tanks with precise temperature control to preserve the finesse of the aromas. The maceration lasts three weeks, allowing for a gradual and careful extraction. The aging, a true signature of the estate, lasts 38 months in new barrels, a bold choice that structures the wine without masking its identity.

AGEING

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SERVING

Designed for aging, this Côte-Rôtie can evolve for 15 to 20 years without losing intensity.

TASTING

The dress is deep, almost black, with purple reflections. The nose opens up to powerful aromas of blackberry, prune, and sweet spices, enhanced by an elegant touch of toasted wood. On the palate, it is a wine with character: dense, structured, with firm tannins but polished by a long aging.

FOOD PAIRINGS

This elegant and intense Côte-Rôtie opens up easily with mixed and generous dishes. It characterfully pairs with a lamb tagine with sweet spices, stir-fried beef noodles with crunchy vegetables, or a sweet potato gratin with herbs.