

E. GUIGAL

AOC Côte Rôtie
Red



TERROIR

This "Brune & Blonde" Côte-Rôtie embodies the unique alliance of the two emblematic slopes of the appellation. On vertiginous terraces, the 25-year-old vines draw their strength from schist and silico-limestone soils in Côte Blonde, and soils richer in iron oxides in Côte Brune. This geological duality gives the wine a mineral tension, a refined depth, and a rare aromatic complexity, typical of the great terroirs of the northern Rhône.

HARVEST

The harvest is done manually with a rigorous sorting of the grapes, a guarantee of quality. Fermentation takes place in temperature-controlled stainless steel tanks for about three weeks, with regular punch-downs to extract finesse and structure.

AGEING

Breeding, long and ambitious, lasts a minimum of 36 months in oak barrels, of which 50% are new wood. This long aging in wood softens the material, refines the tannins, and adds an additional dimension to the complexity of the wine.

TASTING

The dress is deep, of an intense ruby. The nose reveals a beautiful complexity: ripe red fruits, sweet spices, floral notes, and an elegant woody note. On the palate, the balance is remarkable between the finesse of the tannins, melted by a long aging, and the subtle freshness that carries the whole. Raspberry, blackberry, vanilla, and a hint of violet are expressed in a silky, ample, persistent material. A harmonious, precise wine, designed for aging but already accessible with aeration. Already seductive after aeration, this Côte-Rôtie "Brune & Blonde" reveals all its potential after a few years in the cellar. Its structure, refined by long aging, allows it to age harmoniously for 10 to 15 years, or even longer in great vintages.

FOOD PAIRINGS

This Côte-Rôtie deploys all its finesse on dishes combining intensity and subtlety. It perfectly accompanies a duck lacquered with sweet spices, a beef tataki with soy-sesame sauce, or eggplants stuffed with herbs and parmesan.