

E. GUIGAL

AOC Côte Rôtie
Red



TERROIR

The Landonne draws its strength from the dark and mineral slope of the Côte Brune, the birthplace of the most powerful Syrahs in Côte-Rôtie. The vines, averaging 35 years old, sink their roots into a clay-limestone soil rich in iron oxides, giving the wine a dense structure and remarkable depth. This steep and demanding terroir, facing southeast, gives birth to a virile, structured, and deeply earthy expression of Syrah, emblematic of this legendary plot.

WINEMAKING

The Landonne benefits from a vinification of great precision. The fermentations, long and controlled, are carried out in temperature-controlled stainless steel tanks with traditional pump-overs to gently extract all the potential of the Syrah. The maceration lasts for 4 weeks, offering exceptional concentration and richness.

AGEING

Follows an exceptional 40-month aging process in new barrels, which shapes the power of the wine while bringing depth, nobility, and aromatic complexity to it.

TASTING

The dress, black-red, intense and deep, announces concentration. The nose impresses with its complexity: ripe black fruits, noble leather, licorice, oriental spices, and roasted notes blend in an intense and refined bouquet. On the palate, the attack is massive, dense, marked by powerful yet superbly integrated tannins. The material is imposing, but never rough, revealing all the minerality and masculinity of the terroir of the Côte Brune. A monumental wine, of rare intensity, made to last. La Landonne is a wine for aging par excellence. Its long aging, concentration, and solid tannic structure give it an aging potential of 30 years and more.

FOOD PAIRINGS

The Landonne deserves the most beautiful plates. It fully expresses itself with a lightly seared wagyu beef fillet, a roasted truffled guinea fowl, or a lamb shoulder slowly confit in the oven. For a refined pairing, dare to try a black truffle risotto, whose richness and depth perfectly complement the wine's power.