

E. GUIGAL

AOC Côte Rôtie
Red



TERROIR

The Turquie is born on the steep slopes of the Côte Brune, where the vineyards, averaging 25 years old, thrive on a silico-limestone soil rich in iron oxides, mixed with altered micaschists. This complex and deep terroir gives the wine power and minerality, while the southeast exposure promotes slow and balanced ripening. To this masculine structure is added the finesse of Viognier, which infuses La Turquie with a subtle and floral energy, reminiscent of a Côte-Rôtie that is both refined and full of grace.

WINEMAKING

The vinification of La Turquie is conducted with absolute precision. After rigorously sorted manual harvests, fermentations take place in temperature-controlled stainless steel vats, with traditional pump-over work. The maceration lasts 4 weeks, promoting a slow and balanced extraction.

AGEING

Follows an aging of 40 months in new barrels, signature of the Guigal house, which shapes the wine while respecting its identity. This long aging refines the tannins and reveals an aromatic palette that is both dense and nuanced.

TASTING

The robe is deep ruby, with dark reflections. The nose expresses itself intensely with ripe red fruits, cherries, blackberries, enhanced by floral and spicy notes. On the palate, the attack is supple, the texture ample, with a beautiful concentration. The tannins are fine, perfectly integrated. La Turquie combines the mineral power of Côte Brune with an almost airy floral subtlety, carried by the Viognier component. An exceptional wine, balanced, refined, of great precision. From today, La Turquie seduces with its depth and aromatic finesse. But it is with time that it reveals all its complexity: 15 to 25 years of aging.

FOOD PAIRINGS

The Turkish wine seduces with its controlled power and floral elegance, making it an ideal accomplice for refined dishes with a deep texture. It excels with a red tuna tataki with sesame seeds, a leg of lamb slowly roasted with black garlic, or a beef fillet Wellington style. For an Italian touch, pair it with a brasato al Barolo, a Piedmontese specialty of beef simmered for a long time in red wine and herbs.