

## E. GUIGAL

AOC Côte Rôtie  
Red



### TERROIR

This Côte-Rôtie "Brune & Blonde" 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 grapes are harvested by hand with a rigorous sorting, ensuring quality. Fermentation takes place in temperature-controlled stainless steel tanks for about three weeks, with regular punching down to extract finesse and structure.

### AGEING

Breeding, long and ambitious, lasts at least 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 color. The nose reveals a beautiful complexity: ripe red fruits, sweet spices, floral notes, and an elegant woody touch. In the mouth, 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 express themselves 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 more in great vintages.

### FOOD PAIRINGS

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