



















GUIGAL SA

Château d'Ampuis Côte Rôtie 2015

\$175.00

* Suggested retail price

E. GUIGAL

	Product code	14094731
	Licensee price	\$152.05
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Rhône Valley
	Subregion	Northern Rhone
	Appellation	Côte Rôtie
	Varietal(s)	Syrah 93 %
	Varietal(s)	Viognier 7 %
	Alcohol percentage	14%
	Colour	Red
	Sugar	Dry
	Closure type	Cork
	À boire	Keep up to 20 years

TASTING NOTES

Dark and very deep color. Purple reflections. Spices, black fruits and delicate wood aromas. The nose is dense, expressive and intense. Tannic and racy wine. Aromas of prunes, blackberries and vanilla. Powerful, concentrated and structured mouth.

Wine and food pairings: Game, red meats and cheeses.

PRODUCT NOTES

Soil and terroir: Includes, among other things, seven exceptional terroirs: Clos "Côte Blonde", Garde "Côte Blonde", Grande Plantée "Côte Blonde", Pommière "Côte Brune", Red Pavillon "Côte Brune", the Moulin "Côte Brune" and the Viria "Côte Brune".

Average age of the vines: Vines already planted in the 16th century.

PRODUCTION NOTES

Manual harvest.

Vinification in closed stainless steel vats. Temperature controlled during alcoholic fermentation. Fermentation time of four weeks.

Unique aging of 38 months in new pieces.

