

### **GUIGAL SA**

\$334.50

# \* Suggested retail price



## Château d'Ampuis Côte Rôtie 2016

IIIIII	Product code	14525676
i ii ii	Format	6x1500ml
	Listing type	SAQ Specialty by lot
Ľö	Status	Available
•	Type of product	Still wine
	Country	France
Ø	Regulated designation	Appellation origine controlée (AOC)
9	Region	Rhône Valley
9	Subregion	Northern Rhone
•	Appellation	Côte Rôtie
##*	Varietal(s)	Syrah 93 %
	Varietal(s)	Viognier 7 %
%	Alcohol percentage	13.6%
<b>3</b>	Colour	Red
4	Sugar	Dry
7	Closure type	Cork
•	À boire	Aging up to 20 years

#### **TASTING NOTES**

Made from seven of the estate's most exceptional vines, Château d'Ampuis is a racy wine with aromas of black fruits and toasted notes. Its color is dark and very deep, with mauve reflections. The nose is dense, expressive and intense. Tannic and racy wine. Aromas of prunes, blackberries and vanilla. Powerful, concentrated and structured palate. Its elegant nobility gives it great aging potential. Wine and game dishes, red meats and cheeses.

#### **PRODUCT NOTES**

Soil and terroir: Includes, among other things, seven exceptional terroirs: Clos "Côte Blonde", Garde "Côte Blonde", Pommière "Côte Brune", Red Pavilion "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. Four weeks vatting time. Single aging of 38 months in new pieces.

