

E.GUIGAL

Côte-Rôtie

"Château d'Ampuis"

Produced from seven of the most exceptional plots of the domain, Château d'Ampuis is a classy wine with toasty aromas of black fruit. Its tannic structure and elegance contribute to its ageing potential.

« The treasures are born in the very heart of the most legendary of the illustrious plots of the Maison Guigal. These precious bottles are as coveted as they are rare and have benefited from extreme care at every stage of the process, from the vine to the cellars. They are the sole incarnation of the inspiration and inheritance of centuries of viticulture in an exceptional terroir »

Soil type

7 exceptional terroirs : Le Clos "Côte Blonde", La Garde "Côte Blonde", La Grande Plantée "Côte Blonde", La Pommère "Côte Brune", Le Pavillon Rouge "Côte Brune". Le Moulin "Côte Brune" La Viria "Côte Brune"

Grape variety

Syrah 93%, Viognier 7%.

Average age of vines

50 years Vines planted in the 16th century.

Winemaking

Closed stainless steel tanks. Temperature controlled alcoholic fermentation, 4 week maceration..

Ageing

38 months in new oak.

Average yield

37 Hl/Hectare.

Average annual production

Around 30.000 bottles.

Tasting

Eye : Deep dark colour with mauve tints.

Nose : Spices, black fruits and delicate oak aromas. A dense, expressive and intense nose.

Palate : A tannic and racy wine. Aromas of prunes, blackberry and vanilla. Powerful, concentrated and structured palate.

Overall : A wine from a tannic and muscular vintage due to the hot climate. Solid tannins, well rounded by long oak ageing.

Vintages 2018

Consumption

A garder

Serving temperature

16°C to 18°C.



Ageing potential

20 years

Food and wine matching

Game, red meat and cheese.

