



E. GUIGAL

Côte-Rôtie La Landonne 2014

Côte-Rôtie

ESTATE

The more you learn about the Guigal family, the more astounding becomes their story. Their wines are the benchmarks for every Rhone appellation, and over the last thirty years they have become arguably the most lauded producer in the world. Year after year the Guigal family produces wines of exceptional quality that in all classes offer exceptional value.

WINE

One of the three "LaLa" wines from Guigal, La Landonne is a remarkable expression of terroir and one of the world's most coveted wines. And for good reason, La Landonne is situated on one of the steepest vineyards of the Côte Brune, a 45 degree slope that remarkably requires harvesters to start picking from the bottom of the vineyard and work their way up, placing grape bunches in bins that are set on sleds and dragged up the hill. Along with its position at the northern end of the Côte Brune and the fact it is the last vineyard to ripen, La Landonne is the mirror of the feminine and voluptuous La Mouline: it is a wine of driving power, defined by its dark fruit and structure. The first vintage Guigal produced was in 1978, after being planted in 1975 at the time of Philippe Guigal's birth.

VINEYARD

Soils: The vineyard sits on clay-limestone soil, very rich in iron oxides, lending additional polyphenols
Farming: The 5.7 acre site is planted entirely with Syrah. It took the Guigals more than a decade to acquire this vineyard, acquiring it from numerous small owners parcel by parcel.
Grape Variety: 100% Syrah

WINEMAKING

Fermentation: La Landonne is the one Guigal Cote-Rotie wine that is never destemmed to any degree. The wine is continuously pumped over, with fermentation and maceration lasting 4 weeks.
Aging: 40 months in new oak barrels, all made by Guigal at the Chateau d'Ampuis.

VINTAGE

Climate: 2014 is a great example of how the steep hillsides of Côte-Rôtie, and within them the favored plots, can withstand weather variations to produce wines with ample fruit. There was trying variation of rain and dry weather, but in the end fruit flies were the major issue in the region, causing very low yields, but the quality of La Landonne was excellent. With a calm end of August through most of September, ripening occurred and the wines have fruit, even a generosity, and an openness.



97-99

JEB DUNNUCK

"Probably the wine of the vintage is the 2014 Côte Rôtie La Landonne, a beauty that gives up everything you could want from Côte Rôtie. Cassis, tobacco leaf, graphite, crushed rocks and peppery meat notes all emerge from this concentrated, full bodied 2014 that has a Bordeaux like tannin structure. It certainly bucks the vintage stereotype and has real density and depth. Give bottles 3-5 years and enjoy over the following 20-25 years."