



E. GUIGAL

Côte-Rôtie La Turquie 2015 Côte-Rôtie

ESTATE

The more you learn about the Guigal family, the more astounding becomes their story. Their wines are the benchmarks for nearly every Rhône 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 extraordinary quality in all classes, usually offering exceptional value.

WINE

La Turquie is Guigal's most recent addition to the single-vineyard Cru Côte-Rôties, coming over as part of their purchase of the Vidal-Fleury firm in 1980. La Turquie had produced outstanding wines in the 19th and early 20th centuries, but had not been used for wine production for nearly 50 years. The Guigals acquired the vineyard and re-planted it in 1980 and 1981, based on Etienne Guigal's memory of the quality of the wines it produced during his tenure at Vidal-Fleury. The first vintage was the magnificent 1985. In both position and style, it sits between La Mouline and La Landonne: the complex soils lend an exotic character to La Turquie, and its concentration and elegance exhibit the virility of the Côte Brune with the subtlety and femininity of the Côte Blonde.

VINEYARD

Soils: The vineyard is around 2.5 acres in size, with a soil type of silicone limestone with schist that produces clay soils rich in iron oxide. Situated just north of the Côte Blonde and into the Côte Brune, La Turquie is on a steep slope that enjoys perfect southern exposure and is, in fact, the only vineyard in Côte-Rôtie that directly sees the first rays of sunshine in the morning through dusk.

Farming: The site is planted mostly with Syrah in addition to a small percentage of Viognier.

Grape Varieties: 93% Syrah, 7% Viognier

WINEMAKING

Fermentation: In stainless steel vats. The wine is punched down, with fermentation and maceration last around 4 weeks.

Aging: 42 months in new oak barrels made at the Château d'Ampuis cooperage.

VINTAGE

When Marcel Guigal called 2015 "the vintage of a lifetime" and on par with 1929, 1949, 1955 and 1961, the anticipation while Guigal carried out their customary extended aging was almost too much to bear. The vintage was nearly perfect, from vine dormancy right through harvest, and the resulting wines are spellbinding, with an utterly perfect balance of charm, complexity, and power. Replenishing rain in the winter restored the water tables to supply the plants with nutrients, and then abundant sunshine and warmth helped the vines mature the berries to perfection as the generous diurnal shift maintained the acidity and freshness of the fruit.



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"Saturated purple. Hugely perfumed aromas of dark berry preserves, incense, potpourri, smoky bacon and spicecake. Cola, olive and cracked pepper flourishes build with air. Youthfully and broad in the mouth, offering deeply concentrated, sharply defined black/blue fruit, spicecake, vanilla and violet pastille flavors that are brightened by a smoky mineral accent."