



E. GUIGAL



Côte-Rôtie La Landonne 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

One of three single-vineyard Cru Côte Rôtie in the Guigal estate, La Landonne is a remarkable expression of terroir and one of the world's most coveted wines. And for good reason, as 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. Marcel Guigal assembled this vineyard over 10 years through parcel-by-parcel acquisitions from 17 growers. The vineyard was totally replanted in 1975, the year of Philippe Guigal's birth, and the first vintage was 1978.

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, and the vines are pruned using the Guyot system, with trellising along a single stake, or a multiple stake échalas.

Grape Variety: 100% Syrah

WINEMAKING

Fermentation: La Landonne is the one Guigal Côte-Rôtie wine that is rarely destemmed to any degree.

The wine is continuously pumped over, with fermentation and maceration lasting 4 weeks.

Aging: 42 months in new oak barrels, all made by Guigal at the Château d'Ampuis.

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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Wine Spectator

"Almost brooding, with warm dark currant, fig and blackberry paste flavors simmering at the core, while waves of ganache, espresso, roasted mesquite and juniper flow through and around them. All the elements are pulled through a seriously long finish by a bolt of smoldering cast iron. This should age glacially."