



E. GUIGAL



Châteauneuf-du-Pape 2015

Châteauneuf-du-Pape

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

While the Guigal's grow and purchase fruit in the Northern Rhône, because they cannot be on site in the Southern Rhône they purchase wines as soon as possible after harvest, often before malolactic conversion is finished. They look for wines of depth, balance and, above all, the ability to age and become great wines.

VINEYARD

Soils: This Châteauneuf represents work with 43 different growers, on the unique rocky alluvial vineyards (the famous "galets") and red clay soils of the area.

Age: Vines average 50 years of age, with yields of 33 hl/ha

Farming: The Guigal's work with organic and sustainable growers and practices.

Grape Varieties: Composed of old-vine Grenache (70%), Mourvèdre (15%), Syrah (10%), and the balance of traditional grapes of the appellation.

WINEMAKING

Fermentation: Traditional winemaking with temperature controlled alcoholic fermentation. 3 weeks maceration in tanks.

Aging: 2 years in oak foudres.

Alcohol: 14.5%

VINTAGE

The best overall year in the Southern Rhône Valley since 2010, with good quantities of healthy fruit, ample ripeness.

Vineyard Work: Managing the long, hot season - and many pockets where the wines go beyond good to very good and outstanding.

92

WINE ADVOCATE

"Consumers who want a bit more oomph than the 2014 offers will want to seek out Guigal's 2015 Chateauneuf du Pape, which is a ripe, full-bodied example of the appellation... wonderfully velvety and rich, with plenty of dark fruit flavors, accented by dried spices on the long finish."