



# E. GUIGAL

## Côte-Rôtie La Mouline 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

La Mouline is historically the oldest vineyard in Cote-Rotie, with walls dating back 2,400 years, and today its vines are also the oldest in the region, averaging 90 years of age, with the oldest dating back to plantings in the 1890s, from the first plantings after phylloxera. Acquired in 1966, this was Guigal's first single-vineyard Côte- Rôtie. It is also the "LaLa" positioned on the lighter soils of the Cote Blonde and with the highest percentage of Viognier, characteristics that give La Mouline its telltale aromatic complexity and additional softness and roundness; it is often called the most feminine of Guigal's Côte-Rôties.

#### VINEYARD

*Soils:* The steeply terraced amphitheater of La Mouline is not only visually impressive, but lends a variety of expositions and, importantly, both shelters the 2.5 acre site from the wind and acts as a heat trap. The gneiss bedrock has soils of lightly colored silicone containing limestone loess.

*Farming:* The site is planted mostly with Syrah in addition to some Viognier, with the two varieties picked together and co-fermented.

*Grape Varieties:* 89% Syrah, 11% Viognier

#### WINEMAKING

*Fermentation:* In stainless steel vats. The wine sees traditional pump overs, and fermentation and maceration last around 4 weeks.

*Aging:* 40 months in new oak barrels made at the Chateau d'Ampuis cooperage.

#### 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 Mouline 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.



95-97

#### WINE ADVOCATE

"The 2014 Cote Rotie La Mouline is really charming, sexy stuff. Soaring florals emerge from the glass, accompanied by notes of dark fruit, espresso and grilled meat. Silky and seductive, it should drink well young yet be capable of developing for 20 years."