



E. GUIGAL

Above: The Guigal family spent nearly 15 years restoring Chateau d'Ampuis, the iconic 11th century property perched on the banks of the Rhône river. For generations, the building has remained a symbol of the region and of the world-renowned vineyards which surround it.



Saint-Joseph Vignes de l'Hospice 2017

Saint-Joseph, France

ESTATE

The more you learn about the Guigal family, the more astounding their story becomes. Their wines are the benchmarks for 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 exceptional quality that in all classes offer exceptional value.

WINE

Guigal's Vignes de l'Hospice is one of the finest sites in the Northern Rhone Valley. This steeply terraced vineyard used to be divided into three, but Guigal now owns the majority of this parcel in order to restore the perception of Saint-Joseph as an appellation of utmost quality. In fact, Guigal is often asked when they will produce a fourth "LaLa," and their response is that their fourth single vineyard phenomenon of the Northern Rhone is already being produced: the Vignes de l'Hospice.

VINEYARD

Soils: Steep vineyards on a granite slope

Yields: Average of 1.3 tons per acre, average age of the vines is 20 to 80 years

WINEMAKING

Grape Varieties: 100% Syrah

Fermentation: Guigal vinifies this 100% Syrah wine in the same fashion as their Côte Rôtie crus and Ermitage Ex-Voto, in stainless steel temperature controlled vats with traditional pumpovers.

Aging: 30 months in 100% new oak barrels, clarified by racking only, and bottled unfiltered

Alcohol: 13.5%

VINTAGE

Following the classic 2016 vintage, 2017 in the Northern Rhône was a year of contrasts and challenges. Beginning with a very dry winter, spring was wet with hail and frost in some areas, reducing the crop considerably. Summer was characterized by periods of extreme drought and excessive heat, which continued through the fall, interrupted by some needed rain in early September. The crop in Saint-Joseph was about 15% smaller than usual. However, the fruit was clean and extremely concentrated, with rich but round tannins, producing dense wines of balance and ripeness.

Wine & Spirits

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"[...] The wood takes prominence at first, adding an extravagant amount of smoky, toasty caramel and spice to the aroma. But the fruit comes up with air, concentrated and powerful, with a saline minerality that keeps it lifted and mouthwatering. This is built for the long term."

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Jeb Dunnuck

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Wine Spectator

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Wine Advocate

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