

Above: The Guigal family spent nearly 15 years restoring Château 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.



Crozes-Hermitage 2016

Crozes-Hermitage, France

ESTATE

The more you learn about the Guigal family, the more astounding becomes their story. 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

Crozes-Hermitage is the perfect introduction to the Northern Rhône Valley, where the red wines have a profile unlike anywhere else in the world, an irresistible combination of warm flavors of red and black fruit, exotic spice notes and, certainly in the case of Crozes, offer pleasure and approachability in youth. It is important to note that most of Crozes-Hermitage is produced from the plains to the south and east of Hermitage, and these wines tend to be simple and straightforward. Guigal's owns vineyards and sources fruit from granitic terraces in the Northern sector, producing a more serious Crozes with vigor, intensity and depth. Guigal's Crozes-Hermitage is a wine that delivers quality and pleasure far beyond its price.

VINEYARD

Soils: The vineyards are grouped in the north of the appellation, specifically around the villages of Gervans, Mercurol, Larnage and Crozes-Hermitage itself. Soils tend to limestone, clay silt and sandy gravel. Yields: Average of 1.8 tons per acre, average age of the vines is 35 years

WINEMAKING

Grape Varieties: 100% Syrah Fermentation: In stainless steel, left to rise to high temperature Aging: 24 months in a combination of large foudres combined with and 228 liter barrels exclusively produced at Guigal's Château d'Ampuis cooperage. Alcohol: 13%

VINTAGE

Following the benchmark 2015 vintage, 2016 did not fall far behind. A wet spring and hail in the Hermitage region reduced the crop, but hot weather from July through September promoted ripening. The season enjoyed an Indian summer through October, which resulted in a ripe, focused vintage that expresses the best of the terroir.



vinous

"Powerful aromas of fresh dark berries, pungent flowers and smoky minerals, along with a hint of licorice that builds with aeration. Silky and expansive on the palate, offering spice-tinged blackberry and bitter cherry flavors and a touch of spicecake. Closes on a gently sweet violet pastille note, showing strong persistence, supple tannins and lingering spiciness." - JR, 4/2019



James Suckling