



CÔTE-RÔTIE - Brune et Blonde De Guigal 2000

Consumption

 To drink/to keep

Soil type

Plots on steep slopes

Côte Blonde: Silicone limestone soil

Côte Brune: soil rich in iron oxyde

Grape variety

96% Syrah

4% Viognier

Average age of vines

35 years

Winemaking

Closed stainless steel tanks. Automatic punching down and temperature controlled fermentation. Average 3 ½ weeks in tanks.

Maturation

Minimum 24 months in oak barrels

Average yield

38 Hl/hectares

Average annual production

250,000 bottles.

Tasting

* Eye: Dark ruby red.

* Nose: Spices, red berries and delicate oak aromas.

* Palate: Round soft tannins. Aromas of raspberry, blackberry and vanilla.

* Overall: Balance between scarcely perceptibly acidity and tannins which add ageing potential and softened by a long ageing in oak.

Serving temperature

16 °C to 18 °C

Ageing potential

20 years.

Food and wine matching

Small game, red meat and cheese.

