



## CÔTE-RÔTIE BRUNE ET BLONDE DE GUIGAL 2005

### Consumption

 To drink/to keep

### Soil type

Plots on steep slopes Côte Blonde: Siliceous limestone soil Côte Brune: soil rich in iron oxide.

### Grape variety

Syrah 96%, Viognier 4%.

### 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

37 HI / 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 perceptible acidity and tannins which add ageing potential and softened by 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.