

Château d'Ampuis



TÉL : 04 74 56 10 22
FAX : 04 74 56 18 76
WEB : www.guigal.com
REG. COM. LYON 74 B 823
S.A. AU CAPITAL DE 2 000 000 €

BUREAUX ET CAVES
ROUTE NATIONALE AMPUIS

E. GUIGAL

69420 AMPUIS - FRANCE

CODE APE : 513 J
T.V.A. FR 61300986619
ACCISE : FR 01263E0022
SIRET : 300 986 619 00025
CH. POST. LYON 6 826 28K

SIEGE SOCIAL
CHÂTEAU D'AMPUIS



2005 Guigal Côte-Rôtie Château d'Ampuis

The fabulous 2005 Cote Rotie Chateau d'Ampuis is a resounding success. This is the first vintage where Guigal's newest acquisition, the Syrah from the Viria Vineyard (essentially a fourth single vineyard), is included in the blend. Dark ruby/purple to the rim, it boasts an extraordinary bouquet of ground pepper, creme de cassis, blackberries, coffee, bacon fat, and herbs. With outstanding concentration, huge tannin, and massive intensity as well as extract, it needs 7-8 years of cellaring, and should keep for 30-35 years.

Wine Advocate # 175
Feb 2008 Robert Parker (96-98)

WINE:

SOIL TYPE AND
LOCATION OF THE VINEYARDS:

GRAPES:

AGE OF THE VINEYARDS:

SPECIFICATION ABOUT THE VINEYARDS:

YIELDS:

WINEMAKING:

AGEING:

AREA:

TASTING :

Eye:

Nose:

Palate:

Overall:

SERVING TEMPERATURE:

AGEING POTENTIAL:

CÔTE-RÔTIE " *Château d'Ampuis* " 2005

7 exceptional terroirs :

Le Clos, la Garde, la Grande Plantée "Côte Blonde"
La Pommière, le pavillon Rouge, le Moulin "Côte Brune"
La Viria a new plantation from a very steep parcel.

Syrah 93%, Viognier 7%.

50 years.

Vineyards already planted in the 16th century.

35 Hl/Hectares.

Closed stainless steel tanks. Temperature controlled alcoholic fermentation/ 4 week maceration.

38 months in new oak.

About 8 hectares.

Deep dark colour with mauve tints.

Spices, black fruits and delicate oak aromas. A dense, expressive and intense nose.

A tannic and racy wine. Aromas of prunes, blackberry and vanilla. Powerful, with a good balance of acids.

A wine from a difficult vintage that stands as a reference.

16°C to 18°C.

10 years