



# E. GUIGAL

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.

## Côte-Rôtie La Turquie 2016

Côte-Rôtie, 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

La Turquie is Guigal's most recent addition to the single-vineyard Cru Côte-Rôties, coming over as part of their purchase of the Vidal-Fleury firm in 1980. La Turquie had produced outstanding wines in the 19th and early 20th centuries, but had not been used for wine production for nearly 50 years. The Guigals acquired the vineyard and re-planted it in 1980 and 1981, based on Etienne Guigal's memory of the quality of the wines it produced during his tenure at Vidal-Fleury. The first vintage was the magnificent 1985. In both position and style, it sits between La Mouline and La Landonne: the complex soils lend an exotic character to La Turquie, and its concentration and elegance exhibit the virility of the Côte Brune with the subtlety and femininity of the Côte Blonde.

### VINEYARD

*Soils:* Silicone limestone with schistes producing clay soil rich in iron oxide  
*Yields:* Average of 2.59 tons per acre, average age of the vines is 25 years

### WINEMAKING

*Grape Varieties:* 93% Syrah, 7% Viogner  
*Fermentation:* In stainless steel vats. seeing traditional pump overs with fermentation and maceration lasting around 4 weeks.  
*Aging:* 42 months in new oak  
*Alcohol:* 13.5%

### VINTAGE

2016 began with a cool and rainy spring, with some threat from hail and mildew early on, and very late flowering. However, fine weather through August and September provide perfect conditions for a classic vintage, and the Côte Rôtie vineyards were harvested between late September and mid-October. The resulting wines are excellent, with great purity, concentration and balance. Philippe Guigal calls 2016 a 'classic' vintage for [La Turquie, La Landonne, La Mouline], with expected aging potential of 25 years or more.



*Robert Parker*  
WINE ADVOCATE

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"Loaded with exotic perfumes of spring flowers and ripe berries, the 2016 Cote Rotie La Turquie looks more like the wine I first tasted back in 2017. Medium to full-bodied, it's exquisitely silky and elegant from start to incredibly long finish; while there is ample concentration and a fine, lacy framework of tannins to support the fruit, the tannins virtually melt away into the background, leaving behind lingering notes of salted licorice and mocha. Approachable now, it should drink well for at least two decades." - J.C., 5/2021

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