



# E. GUIGAL

## Côte-Rôtie La Turquie 2014

### Côte-Rôtie

#### ESTATE

The more you learn about the Guigal family, the more astounding becomes their story. Their wines are the benchmarks for every Rhone 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 latest addition to the single-vineyard Côte-Rôtie "LaLas." This vineyard produced outstanding wines in the first half of the 20th century, but then was not 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 once produced. The first vintage appeared in 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:* The vineyard is around 2.5 acres in size, with a soil type of silicone limestone with schist that produces clay soils rich in iron oxide. Situated just north of the Côte Blonde and into the Côte Brune, La Turquie is on a steep slope that enjoys perfect southern exposure and is, in fact, the only vineyard in Côte-Rôtie that directly sees the first rays of sunshine in the morning through dusk.

*Farming:* The site is planted mostly with Syrah in addition to a small percentage of Viognier.

*Grape Varieties:* 93% Syrah, 7% Viognier

#### WINEMAKING

*Fermentation:* In stainless steel vats. The wine is punched down, with fermentation and maceration last around 4 weeks.

*Aging:* 40 months in new oak barrels made at the Chateau d'Ampuis cooperage.

#### VINTAGE

*Climate:* 2014 is a great example of how the steep hillsides of Côte-Rôtie, and within them the favored plots, can withstand weather variations to produce wines with ample fruit. There was trying variation of rain and dry weather, but in the end fruit flies were the major issue in the region, causing very low yields, but the quality of La Turquie was excellent. With a calm end of August through most of September, ripening occurred and the wines have fruit, even a generosity, and an openness.



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#### JEB DUNNUCK

"Moving to the La Turquie releases, this cuvée comes from a tiny parcel in the Côte Brune lieu-dit and includes slightly less Viognier than the La Mouline, co-fermented with 7% Viognier. It's always aged the standard four years in new oak. The 2014 Côte Rôtie La Turquie is deeper and richer than the 2014 (although it's not as perfumed or exotic) and offers classic cassis, charred meats, violets, and smoky notes in its medium to full-bodied, layered, oh so classic Côte Rôtie style. It's already approachable yet will keep for 2-3 decades."