



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.

Hermitage is one of France's most spectacular and famous appellations, producing small quantities of extraordinarily intense and ageworthy red wine and tiny amounts of dry white. The entire vineyard consists of 309 acres planted on a single granite hillside on the banks of the Rhône. The Hermitage Rouge is the example of a racy wine, that manages to remain seductive.

Soils: The Guigals own 4 parcels in Hermitage, planted on limestone, clay loam and sandy topsoils that lie above the granite mother rock. To supplement this, they will also purchase grapes from small growers. Overall, vine age averages 30 years.

Fermentation: Picked by hand before undergoing a vinification of around 3 weeks in temperature

Aging: 36 months in barrels coopered exclusively by Guigal, 50% of which were new. Bottling was without fining or filtration. This robust and powerful wine especially needs the extended aging both in barrel and in bottle before release so that it can integrate and develop its bouquet and palate of black fruits, minerality and game.

VINTAGE

Climate: Described by the Guigals as the "vintage of a lifetime," which brought heat and drought, without the downside as nights were cool, maintaining acidity, and rains well-timed for ideal ripening. The Guigals offer their trademark toasty oak style to this wine, with vibrant, spicy and rich dark fruit notes on the palate.



E.GUIGAL

WINE SPECTATOR

"Ripe and polished, driven by mouthwatering raspberry, blueberry and blackberry sauce flavors racing through, inlaid with a graphite spine and backed by mouthwatering apple wood and anise notes on the finish. Solidly built and vibrant from start to finish."