

E. GUIGAL

Chateau d'Ampuis Vertical Tasting Presented by Philippe Guigal



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Estate Overview:

The story of the Guigal family is a young but remarkable one. In the early 1930s Etienne Guigal, only 14 years of age, secured a job in the vineyards of what with his help would become the largest winery in the Rhône. Etienne rose to Maitre de Chai and eventually General Manager over the course of 15 years, before eventually leaving in 1946 to start his own firm, E. Guigal. Etienne's son Marcel became involved very early in the business when in 1961 he was forced to rush back from school because his father was suddenly struck with total blindness. Marcel has led the firm since, and his unparalleled work ethic and dedication to quality have lifted the Guigal wines to the pinnacle of the wine world, and Guigal domaine to its status as the leading winery from the Rhône Valley.

Today, Marcel's son Philippe serves as Director and Oenologist at Guigal, and with his father is carrying on the tradition of leadership in the Rhône Valley and uncompromising excellence.

The Guigal firm is extraordinary in a number of dimensions. An important, and relevant one today, is their decision to only purchase vineyards that are capable of producing truly great wines. Therefore despite their important production, they own just 150 acres, all in the Northern Rhône. They own overwhelmingly the finest collection of vineyards in Côte-Rôtie, the finest, carefully selected sites in both Condrieu and Saint-Joseph, 4 exquisite parcels in Hermitage, and some of the finest vineyards in Crozes-Hermitage. These 150 acres serve as the source for their estate-bottled wines and the foundation for their Northern Rhône appellation wines.

Côte-Rôtie Château d'Ampuis

The Guigal family have spent 15 years restoring Château d'Ampuis, a historic property whose oldest sections date to the 11th century. The Château d'Ampuis has been the symbol of the town of Ampuis and the world-renowned Côte-Rôtie vineyard area for ten centuries, and today represents the family and astounding wines of Guigal. When the Guigal family learned that there was at one time a wine produced with the Chateau d'Ampuis name, they decided to produce an exceptional wine that would showcase the best that Côte-Rôtie has to offer.

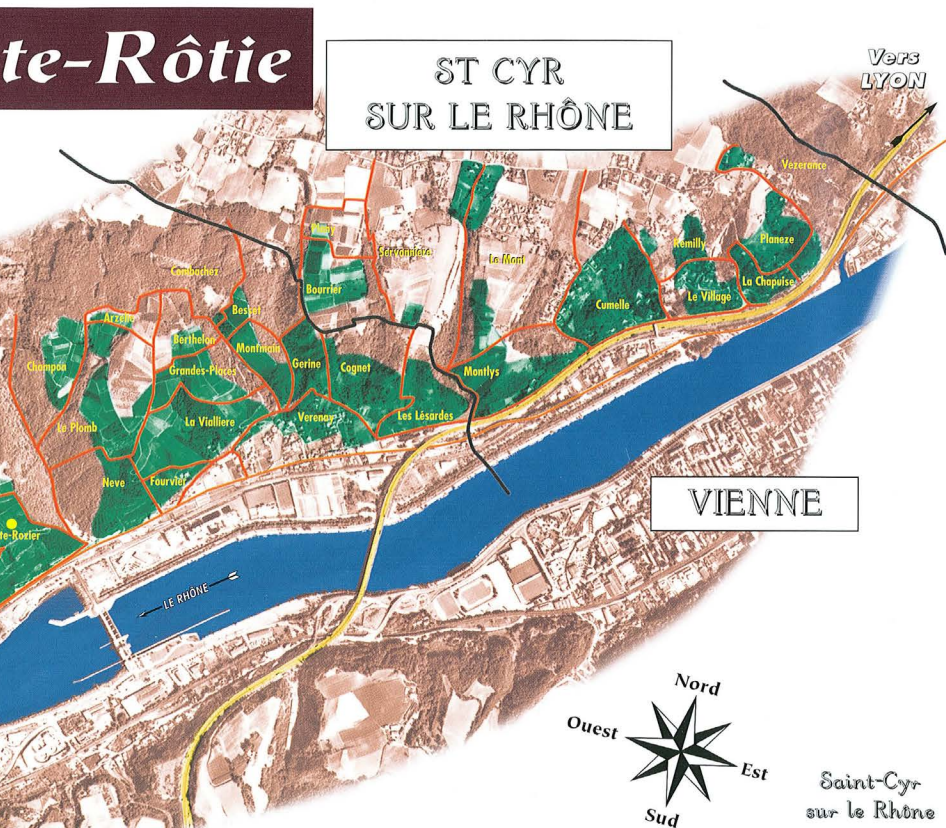
Today, Château d'Ampuis is made from 7 exceptional vineyards from both sides of Côte-Rôtie, the Côte Blonde and the Côte Brune. Every vineyard is adjoining one of the three Guigal single vineyard crus, La Mouline, La Landonne and La Turquie. The vineyards are in the Côte Blonde as follows: Le Clos, La Garde, and La Grande Plantée; and in the Côte Brune: La Pommère, Le Pavillon Rouge, Le Moulin and La Viria.

Ampuis is composed of 93% Syrah and 7% Viognier, and aged in the same manner as the Guigal single-vineyard crus, with a 4 week maceration and alcoholic fermentation followed by 38 months in new barrels that are all made at the estate. The hallmark of Château d'Ampuis is an unbelievably seductive perfume full of sweet red fruits, black fruits and spices, and an elegance despite the intense concentration of fruit. Château d'Ampuis defines what a great wine should be with its beautiful balance, complexity and length.

te-Rôtie

ST CYR
SUR LE RHÔNE

Vers
LYON



VIENNE



Saint-Cyr
sur le Rhône

LIEUX-DITS CADASTRÉS

Ampuis

ARZELIE
BALEYAT
BAS-BOUCHAREY
BERTHOLON
BESSET
BONNIVIERE
LE BOURG
LA BROCARDE
LA BRASSE
LE CARCAN
LE CHAMPIN
CHAMPON

CHAVAROCHE
COGNET
COMBACHEZ
LE COMBARD
CÔTE-BAUDIN
CÔTE-BLONDE
CÔTE-BRUNE
CÔTE-ROZIER
FONGEANT
FOURVIER
GERINE
LE GOUTAY

GRANDES-PLACES
GRAND-TAILLIS
JANET
LANCENENT
LANDONNE
LEYAT
LES LESARDES
MARSANNE
LE MOLLARD
MONTMAIN
MORNACHON
LES MOUTONNES

NEVE
LE PLOMB
RITOLAS
LES ROCHAINS
LA ROCHE
ROZIER
LA TAQUIERE
TARTARAS
LA TRIOTTE
LE TRUCHET
VERENAY
LA VIALLIERE

BOURRIER
LA CHAPUISE
CUMELLE
LE MONT
MONTLYS
PLANEZE
PLANY
REMILLY
SERVONNIERE
VEZERANCE
LE VILLAGE

- La Mouline
- Château d'Ampuis

- La Turque
- Château d'Ampuis

- La Landonne
- Château d'Ampuis

