

La Mouline Cote Rotie

E.GUIGAL

Origin

Country	France
Wine Region	Cotes du Rhone, Northern Rhone
Winery	E.Guigal

Technical Data

Grape Varieties	Syrah, Viognier
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Natural cork
Vinification	Thermoregulated stainless steel tanks. Traditional pumping over. Alcoholic fermentation with a five-week maceration.
Ageing	40 months in new oak.

Description

In Brief	Produced in small quantities from a single vineyard in the heart of the Cote Blonde. The terraced vines are planted in the shape of a Roman amphitheater, on gneiss with pale siliceous soil and limestone loess. Average age of the vines: about 100 years; average yield 35 hl per hectare. Ageing potential: about 20 years.
Tasting notes	Ruby red with vermillion tints. Small red fruits, blackberry and floral violet aromas — intensely aromatic, powerful yet full of finesse. On the palate: supple, balancing the finesse of the aromas with an explosive richness born of the wine's concentration. Greatly expressive of the terroir, with a voluptuous, silky texture.
Food Pairing	A wine for exceptional dishes — feathered game such as pheasant and partridge, and slow-cooked red meats.

Notes

