

La Turque 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. Automated punching down. Alcoholic fermentation with a five-week maceration.
Ageing	40 months in new oak.

Description

In Brief	Grown on the Cote Brune, with blonde accents that lend the wine great elegance. The soil is siliceous limestone over schist, producing a clay rich in iron oxide. Average age of the vines: 40 years; average yield 35 hl per hectare. Ageing potential: about 25 years.
Tasting notes	Deep ruby red with dark tints. Small red fruit, blackberry and morello cherry – intensely aromatic, powerful and elegant. On the palate: a supple attack with balanced structure, concentration and elegant tannins. Fully expressive of the terroir, carrying the virility of the Cote Brune together with the subtlety of the Cote Blonde.
Food Pairing	A wine for exceptional dishes – feathered game such as pheasant and partridge, hare, and slow-cooked red meats.

Notes

