

The Guigal family spent nearly 15 years restoring Château d'Ampuis, the iconic 11th century property perched on the banks of the Rhône river. For generations, the building has remained a symbol of the region and of the world-renowned vineyards which surround it.



Ermitage Ex Voto Rouge 2015

Hermitage, France

ESTATE

The more you learn about the Guigal family, the more astounding becomes their story. Their wines are the benchmarks for every Rhône 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

Ermitage Ex-Voto represents the fulfillment of a longtime dream of Marcel Guigal's to own vineyard land on the hill of Hermitage. Through the purchase of the de Vallouit and J. L. Grippat domaines in 2000, Guigal acquired four exceptional vineyard parcels on this legendary site. The 2001 vintage was the first release of this estate-bottled Hermitage red and white. The quality of the intense old-vine fruit is guite special, but given the Guigal's already strong work in Hermitage, they decided to only release an Ex-Voto red or white when the wine is utterly exceptional and clearly superior to their appellation bottlings.

VINEYARD

Soils: The grapes come from four steep sloped vineyards: Bessards (30%), Greffieux (30%), L'Hermite (20%), and Murets (20%). The vines at these sites average 50-90 years in age, and the soil types range from clay to granite to alluvial.

Yields: 35 Hl/hectare.

WINEMAKING

Grape Varieties: 100% Syrah

Fermentation: Grape are hand harvested before undergoing a vinification of 4 weeks in temperature controlled stainless steel vats with frequent pump-overs.

Aging: 40 months in new French oak. The wine is bottled without fining or filtration, creating a wine that represents the pinnacle of the appellation, with exceptional concentration and great potential longevity. Alcohol: 14.0%

VINTAGE

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.



JEB DUNNUCK

"Aged 36 months in new oak, the colossal 2015 Hermitage Ex Voto is up with the finest vintages of this cuvée to date and is certainly in the same ballpark as the 2009 and 2010. This deep, powerful, muscular Hermitage boasts a saturated purple color to go with its huge nose of crème de cassis, freshly crushed rocks, incense, charcoal, and spring flowers. Full-bodied, with good acidity and huge richness and density, it requires 5-7 years of cellaring and should drink well for 40+ years." - J.D. 12/2019



Wine Advocate

James Suckling