

# E. GUIGAL

Southern Rhône

## Châteauneuf-du-Pape Red

This pope of the southern Côtes-du-Rhône seduces with its richness and round tannins.

« Vintage after vintage, the Collection wines have become symbols which perfectly illustrate the family's ethos of supreme quality. Careful ageing, together with the meticulous attention paid every day by Marcel and Philippe Guigal to the selection and blending processes, bring to the fore the consistency and excellence of the great appellations of the Rhône Valley »

### Soil type

Round pebbles and red clay.

### Grape variety

70% Vieux Grenache, 15% Mourvèdre, 10% Syrah, 5% Cinsault.

### Average age of vines

45 years.

### Winemaking

Traditional winemaking with temperature controlled alcoholic fermentation. 3 weeks maceration in tanks.

### Ageing

2 years in oak foudres.

### Average yield

33 Hl/ Hectare.

### Tasting

**Eye** : Deep dark red.

**Nose** : Spices and mature red fruits.

**Palate** : Round tannins with powerful complexity. A rich unctuous wine with notes of mature plums, hazelnuts and red fruits.

**Overall** : Very rich wine full of harmony and balance.

### Serving temperature

16°C to 18°C.

### Ageing potential

15 years

### Food and wine matching

Red meat, game bird and cheese.

