



E. Guigal, 2021

Crozes-Hermitage AC rouge

Country of origin
France

Grapes
Syrah

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
13%

Character

In the glass, this well-balanced, long-lasting and rich wine displays its ruby-red glow. On the nose, an intense bouquet of clove and pepper, cherry, sour cherry and dark berries. On the palate it is full-bodied, harmonious and mellow, with taut tannins. In addition to the fruit aromas described, appealing roasted and somewhat animal notes reach the palate, with a touch of earthiness and a pleasing finish.

Wine type



Balanced wines



Full-bodied wines

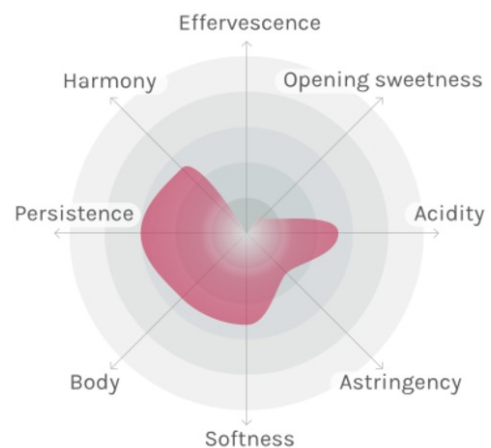


Lingering wines

Producer

E. Guigal

Philippe Guigal, a highly talented oenologist, runs the winery founded by his grandfather Etienne in Côtes du Rhône. Here everything is exceptional: the location on the steep slopes with their carved-in terraces and the barren soils through which the vines draw their water from a depth of up to 15 metres. The Guigals get the maximum from the vineyard and terroir, reflected in their top quality and small quantities. The ageing takes place in barriques from the in-house cooperage, and the great wines achieve top prices. No wonder that the Guigal Winery is one of Robert Parker's most awarded, with wines receiving 100 points.



Foodpairing



Beef, veal or game in a dark sauce, grilled or fried beef or game



Pasta served with meat



Hard cheese made from cows' milk

