



## E. Guigal, 2019

### Châteauneuf du Pape AC

Country of origin  
France

Grapes  
Grenache, Syrah, Mourvèdre

Serving temperature  
16 - 18°C

Allergen notice  
Contains sulphites

Alcohol content  
15.5%

### Character

Garnet-red, it comes across as wonderfully fruity and rich. A variety of berry aromas - blackberry, raspberry, blueberry and blackcurrant - dominate its intense bouquet, followed by biscuit and vanilla notes. A slight initial sweetness, soft tannins, a full-bodied, mellow and harmonious structure and a long finish will enchant the palate.

### Wine type



Sweeter wines



Balanced wines

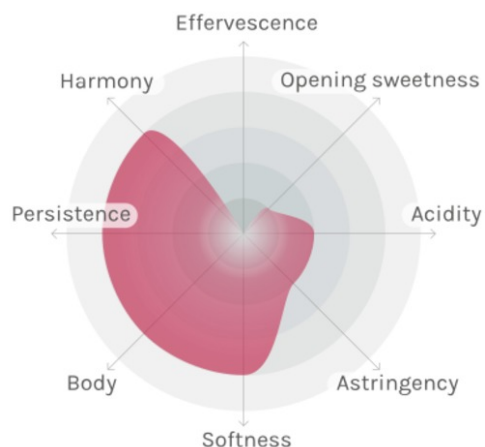


Full-bodied wines

### 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



Grilled or fried lamb