



E. Guigal, 2023

Côte-du-Rhône AC rouge

Country of origin
France

Grapes
Mourvèdre, Grenache, Syrah

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
15%

Character

This dark red cuvée comes across as fruity and well balanced. Intense fragrances of blackberry, blueberry, cherry and damson meet the nose, along with clove, liquorice and chocolate notes. On the palate it is dry, fresh, well-rounded and harmonious with interesting tannins and marked berry, roasted and spicy aromas.

Wine type



Sweeter wines

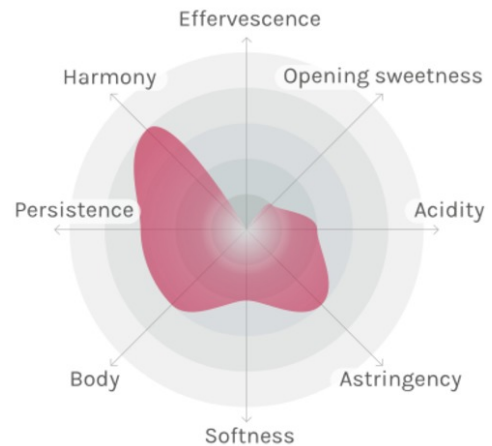


Balanced wines

Producer

E. Guigal

Philippe Guigal, a highly talented oenologist, runs the winery founded by his grandfather Etienne in Côte 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



Veal in a light sauce