



E. Guigal, 2021

Gigondas AC

Country of origin
France

Grapes
Grenache, Mourvèdre, Syrah

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
15%

Character

In the glass, this well-balanced, fruity and rich wine has a ruby-red glow with purple reflections. It has an enchanting, powerful and complex bouquet of plums, dark berries and dried fruit, alongside peppery dimensions and appealing notes of roasted coffee and smoke. On the palate it is aromatic, dry and fresh, the fruit aromatics embedded in fine tannins and a round, harmonious structure, and complemented by somewhat earthy, leathery and mineral notes.

Wine type



Sweeter wines



Balanced wines

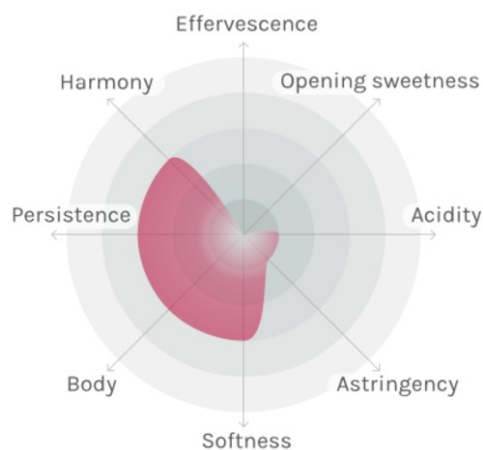


Lingering wines

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



Grilled or fried veal