



## Côte du Rhône E. Guigal

### Soil geology

This wine comes from a wide variety of soils made up of sediment, granitic limestone, alluvium and pebbles.

### Grape varieties

50% Syrah, 40% Grenache, 10% Mourvèdre.

### Average age of vines

Around 35 years old.

### Vinification

Traditional harvesting and vinification, temperature-controlled fermentation and long maceration.

### Ageing

Part of this wine is aged for 1? years in oak tuns.

### Yields

40 Hl / hectare.

### Tasting

Appearance : Deep, brilliant dark red.

Olfactory : Nose of black fruit with hints of spice.

Taste : Ample, full-bodied and racy. Rounded tannins, very coated but present on the palate. This wine stands out for its fullness, warmth and aromatic intensity.

Overall: A complete wine with good persistence. Elegance and finesse thanks to a fine balance between tannins and fruit.

### Consumption

To drink/to keep

### Serving temperature

16°C to 18°C.

### Shelf life

8 years approx.

### Food and wine pairing

Accompanies charcuterie, meats and cheeses.