



E. GUIGAL

Côtes-du-Rhône Rosé 2018

Côtes-du-Rhône

ESTATE

The more you learn about the Guigal family, the more astounding becomes their story. Their wines are the benchmarks for every Rhone appellation, and over the last thirty years they have become arguably the most lauded producer in the world. Year after year the Guigal family produces wines of exceptional quality that in all classes offer exceptional value.

WINE

The Guigal family has made serious rosé wines since the 1940s, and their Côtes du Rhône Rosé, like all their Côtes du Rhône wines, is humble in name only. The wine bursts with irresistible fresh red fruits and yet is also long and satisfying. Because of its quality and body, it's a rosé that you can bring to the table, and do so all year long. It is a rose that offers both refreshment and pleasure.

VINEYARD

Farming & Soils: The Guigals work with fruit specifically grown to make superior rosé wines. These vineyards consist of clay, limestone and alluvial soils with some pebbles.

Farming: The Guigal's work with organic and sustainable growers and practices.

Aging: Vines average 25 years

Grape Varieties: 70% Grenache, 20% Cinsault and 10% Syrah

WINEMAKING

Fermentation: The wine, in fact, is handled in the same way as their far more limited Tavel rosé, the single top appellation in France for rosé. The key is a brief and perfectly timed maceration followed by a long, cool fermentation that because of the quality of the grapes brings an array of fruit, mineral and even a touch of spice notes, as well as both an appetizing fleshiness and a frame that carries the wine along.

Alcohol: 13.5%

VINTAGE

The red grape harvest started at the beginning of September and the quality is remarkable. The spring started out wet, then an ideal summer. Rain came at the correct time in August, the harvest had outstanding quality showing beautiful perfume and balance.



TASTING NOTE

A fresh and expressive nose of raspberries and red currant which carry through on the palate and little by little continues with strawberries and citrus.