



# E. Guigal Tavel 2016



## ESTATE

The firm of E. Guigal, located in Ampuis, was founded in 1946 by Etienne Guigal. Since 1961 his son Marcel has led the estate, and his unparalleled work ethic and dedication to quality have brought attention to Côte-Rôtie and other appellations throughout the Rhone that were in danger of being lost, and lifted the Guigal wines to the pinnacle of the wine world. Today, Marcel's son Philippe serves as Director and Oenologist, continuing the tradition of leadership in the Rhone Valley and uncompromising excellence.

## WINE

Situated across the Rhône River from Chateauneuf-du-Pape, the vineyards of Tavel produce France's finest rosé wine. Grenache and Cinsault dominate the blend, with smaller amounts of Syrah and Mourvedre, and occasionally white grapes such as Clairette and Bourbolenc.

## VINIFICATION

This wine is composed of 60% Grenache, 15% Cinsault, 10% Clairette, 10% Syrah and the balance from other local grape varieties. Guigal buys selectively from six estates and produce the wine in Ampuis. The juice is drawn off the skins after an 8-12 hour maceration and the wine undergoes a temperature-controlled fermentation. Following fermentation the wine ages in stainless steel tanks for 6 months.

"It's a full-bodied rosé, filled with notes of ripe berries and spice, but backed by notions of wet stones and white chocolate. It's a terrific rosé for drinking over the next couple of years."

– 92 Points Wine Advocate

"Limpid orange. Vibrant, mineral-tinged aromas of red currant, raspberry, blood orange and pungent flowers show excellent delineation and mineral lift. Chewy and focused on the palate, offering concentrated red berry, bitter cherry and lavender pastille flavors and a hint of chalky minerality. Expands and deepens on the impressively long, juicy finish, leaving behind vibrant orange pith and smoky mineral notes. I suspect that this impressive Tavel will reward patience, and I'd serve it as if it were a lighter red rather than a classic pink wine."

– 92 Points Vinous Media