

E. GUIGAL

AOC Châteauneuf-du-Pape Red



TERROIR

Coming from vines around 50 years old, this red Châteauneuf-du-Pape draws its strength from one of the most emblematic terroirs of the Southern Rhône Valley. The characteristic rolled pebbles, mixed with deep red clays, store daytime heat to release it at night, ensuring perfect grape ripening. This warm and structuring soil gives birth to a solar, powerful, and generous wine, where the richness of old Grenache, Mourvèdre, and Syrah vines is fully expressed.

WINEMAKING

The winemaking follows a traditional method, with fermentations at controlled temperature to respect the fruit and freshness. The maceration lasts nearly three weeks, allowing for a gentle extraction of the richness of the old Grenaches, Mourvèdres, and Syrahs.

AGEING

The wine is then aged for 36 months in oak vats, to gain in structure and complexity without being marked by the wood.

TASTING

A generous and precise Châteauneuf-du-Pape. The nose opens up to ripe red fruits, enhanced with a hint of spices and notes of stone fruit. On the palate, the texture is full, with melted tannins and a beautiful depth. A rich wine without heaviness, carried by a beautiful freshness and a long finish, marked by fruits and a touch of licorice. Already harmonious today, this Châteauneuf-du-Pape can evolve for another 8 to 10 years in the cellar. It will gain complexity while maintaining its balance and deliciousness.

FOOD PAIRINGS

Ideal with a beef bo bun, homemade lasagna, whether with meat or roasted vegetables, this Châteauneuf-du-Pape pairs wonderfully with a generous and flavorful cuisine.