

E. GUIGAL

AOC Côtes du Rhône
Red

TERROIR

This red Côtes du Rhône draws its character from a mosaic of terroirs typical of the southern Rhône Valley: ancient sedimentary soils, granitic limestone, alluvium, and rolled pebbles. This geological diversity gives the wine its richness and complexity, combining the warmth of the south, the structure of grenache, the freshness of syrah, and the depth of mourvèdre. A strong territorial anchoring that signs the identity of the Guigal house.

WINEMAKING

This Côtes du Rhône is vinified in the purest Rhodanian tradition. Fermentations are long, with temperature control to promote gentle and aromatic extraction.

AGEING

After maceration, the wine is aged for at least 18 months in oak vats, a rare aging process for this appellation.

TASTING

The dark and shiny red dress announces a generous wine. The nose is open, expressive, with ripe black fruits, sweet pepper, and a touch of licorice. In the mouth, there is a nice fullness, warmth, and a well-controlled aromatic intensity. This red Côtes du Rhône can be enjoyed today for its fruitiness and freshness. It can also evolve elegantly for up to 8 years, developing spicier notes and an even silkier texture.

FOOD PAIRINGS

It will perfectly accompany a plate of artisanal charcuterie, a homemade burger with aged cheese, or a baked vegetable gratin. It also pairs very well with marinated beef skewers or a pizza with bold flavors. A wine for sharing, perfect for gatherings.

