

## E. GUIGAL

### AOC Châteauneuf-du-Pape Red



#### TERROIR

This red Châteauneuf-du-Pape is the faithful expression of the three greatest terroirs of the appellation. La Crau (50%), with its famous sun-warmed rounded pebbles, shapes the power and density of the wine. Le Bois Sénéchal (23%), on ancient alluvial soils, brings structure and depth. Finally, the lieu-dit Nalys (27%), with saffron and red sandstone soils, refines the whole with a touch of elegance and freshness.

#### WINEMAKING

The winemaking process is carried out with the utmost respect for the raw material. The grapes are harvested by hand, with careful sorting in the vineyard as well as in the cellar. Fermentation takes place in wooden truncated cone tanks, for about 4 weeks, promoting a gentle and gradual extraction.

#### AGEING

The wine is then aged for 18 months, with 30% in wood (barrels and large casks), in order to preserve the fruit while bringing complexity and length.

#### TASTING

The dress, in a deep ruby red, announces a wine with character. The nose opens up to a beautiful intensity of small red and black fruits, enhanced by notes of scrubland, pepper, and sweet spices. On the palate, the texture is ample and silky, with ripe tannins supporting a generous substance. The whole is harmonious, blending the solar power of Grenache with the tension of Syrah and the depth of Mourvèdre. This great red wine from the southern Rhône has a solid structure and a balance allowing for long evolution. Already expressive in its early years, it will gain in complexity, depth, and refinement over 15 to 20 years. A wine for aging that will gracefully withstand the test of time.

#### FOOD PAIRINGS

This red Châteauneuf-du-Pape reveals all its gastronomic dimension with both classic and unexpected pairings. It elegantly accompanies a duck parmentier, a roasted veal chop, or a marinated beef bo bun, playing on the richness, structure, and spicy freshness of the wine. As for cheeses, it pairs perfectly with a matured ewe's milk tomme, for a smooth and deep finish.