

# E. GUIGAL

Southern Rhône

## Côtes du Rhône Rose

Pleasantly surprising with its classic expression of a Rhône rosé, this wine is fruity, round and rich.

« Vintage after vintage, the Collection wines have become symbols which perfectly illustrate the family's ethos of supreme quality. Careful ageing, together with the meticulous attention paid every day by Marcel and Philippe Guigal to the selection and blending processes, bring to the fore the consistency and excellence of the great appellations of the Rhône Valley »

### Soil type

Clay limestone or pebbles and alluvia.

### Grape variety

70% Grenache, 20% Cinsault, 10% Syrah.

### Average age of vines

25 years.

### Winemaking

A wine drawn off the skins after a brief maceration and long temperature controlled fermentation.

### Ageing

Stainless steel tanks

### Average yield

35 Hl/ Hectare.

### Average annual production

Around 350.000 bottles.

### Tasting

**Eye** : Clear , brilliant and fresh.

**Nose** : Fresh with an expressive nose of red fruits and citrus. Notes of raspberry and redcurrant.

**Palate** : Fruity, fine and round.

**Overall** : A well-balanced and elegant wine.

### Our comment

This seductive wine has already won many blind tasting facing worldwide recognised and established roses. This wine is amongst the best examples of the Guigal quality range. To discover during this summer !

### Vintages 2018

*BETTANE+DESSEAUVÉ*

Score : 15/20

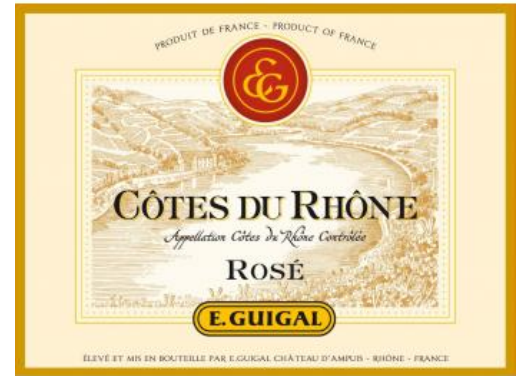
Fruité rouge frais (fraise), bouche savoureuse et magnifique fraîcheur en fin de bouche, un rosé avec de la couleur.



## ***WINE ADVOCATE***

**Score : 90**

Guigal's plump, medium-bodied 2018 Cotes du Rhone Rose is a reminder that this family firm continues to value flavor throughout its lineup. Hints of strawberries, white peach and melon join with citrus to make a bold impression yet one that's not inelegant, finishing long and silky.



## ***WINE SPECTATOR***

**Score : 87**

Bright and easy, with strawberry and white cherry fruit flavors set on a rounded frame. Reveals a light stony echo on the finish. Grenache, Cinsault and Syrah. Drink now. 29,167 cases made, 8,750 cases imported. — *JM*

### **Consumption**

A boire

### **Serving temperature**

10°C to 12°C.

### **Ageing potential**

3 years

### **Food and wine matching**

Starters, Grilled fish, white meat, poultry.