



## Southern Rhône Côtes du Rhône Rosé

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

About 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 Rosés. This wine is amongst the best examples of the Guigal quality range. To discover during this summer !

### Vintages 2020

### Consumption

A boire

### Serving temperature

10°C to 12°C.

### Ageing potential

3 years

### Food and wine matching

Starters, Grilled fish, white meat, poultry.

