



Northern Rhône

## Crozes-Hermitage Red

A wine filled with fruit and all the charm and spiciness of Syrah from the Northern Rhône together with freshness and balance.

« 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

Limestone, clay and silt. Sandy gravel.

### Grape variety

100 % Syrah.

### Average age of vines

35 years.

### Winemaking

Alcoholic fermentation in stainless steel vats at high temperatures.  
3 weeks maceration in vats.

### Ageing

18 months in oak barrels.

### Average yield

40 Hl / hectare.

### Average annual production

About 450.000 bottles.

### Tasting

**Eye** : Dark and deep colour.

**Nose** : Red fruits, cherry and strawberry with delicate oak aromas.

**Palate** : A structured tannic wine. Aromas of blackcurrant buds and vanilla.

**Overall** : Remarkable freshness with notable and refined tannins to due long oak ageing.

### Our comment

The vines are mainly on steep slopes from the villages of Gervans, Mercurol, Larnage et Crozes-Hermitage.

### Vintages 2018

*JEB DUNNUCK*

Score : 89-92



I loved the 2018 Crozes-Hermitage, which is similar to the 2017 yet offers a touch more purity of fruit. Blackberries, black raspberries, smoked game, and earth all emerge from this medium to full-bodied effort that's going to shine right out of the gate.

### ***THE WINE ADVOCATE***

**Score : (90 - 92)**

Tasted against the 2016 and 2017, Guigal's 2018 Crozes Hermitage reveals another level of ripeness and plushness. It's full-bodied, maybe even a little jammy (not a problem at this youthful stage of its evolution), without being heavy or overdone. Joe Czerwinski

### **Consumption**

A boire/à garder

### **Serving temperature**

16°C to 18°C.

### **Ageing potential**

10 years.

### **Food and wine matching**

Red meat, game and cheese.

