

E. GUIGAL

Southern Rhône

Gigondas Red

Robust and generous, this Gigondas is characterised by its power and structured tannins.

« 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

Ancient alluvia, red clay and gravel on the slopes

Grape variety

70% Grenache, 20 % Syrah, 10% Mourvèdre,

Average age of vines

40 years.

Winemaking

Traditional with lengthy maceration.

Ageing

2 years in oak foudres of which 50% is new oak.

Average yield

32 Hl/hectare

Average annual production

Around 120.000 bottles.

Tasting

Eye : Purple.

Nose : Intense nose dominated by peach and apricot with liquorice and notes of undergrowth.

Palate : Generous, powerful and full-bodied with a long elegant finish.

Overall : A frank attack, racy with soft tannic structure.

Vintages 2016

JEB DUNNUCK

Score : (93-95)

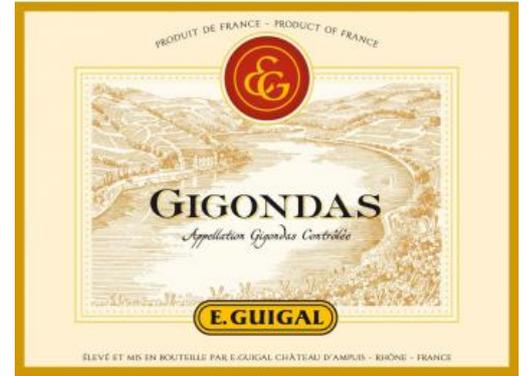
While not yet bottled, the 2016 Gigondas is a step up and shows the pure class of this vintage. Possessing medium to full-bodied richness, and ripe, sexy texture, sweet tannins, and a huge nose of Christmas spice, pine forest, black raspberries, and cassis, it's going to hit the ground running and shine for 10-15 years.



WINE ADVOCATE

Score : (92 - 94)

The 2016 Gigondas is full-bodied, creamy and rich. It must boast considerable alcohol, as it prompted Philippe Guigal to offer, “When dry extract is high enough, alcohol is not a problem.” Yet I didn’t detect any heat, just wonderfully ripe fruit, supple tannins and a long finish.



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.