

# 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

### 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 2018

#### WINE ADVOCATE

Score : (91 - 93)

I was told the sample of the 2018 Gigondas represented about 80% of the final blend, so a lot could still change from here to bottling.

That said, what I tasted showed intricate notes of garrigue, raspberries and pomegranate, much like previous vintages. Full-bodied and plush, with a long, silky finish, it should be another winner. *Joe Czerwinski*

JEB DUNNUCK



**Score : 90-92**

The 2018 Gigondas offers a more pretty, elegant style as well as medium-bodied richness, polished tannins, lots of spring flowers, and more red and strawberry-like fruits. It's an elegant, balanced Gigondas that will have 15 years or more of longevity. *Jeb Dunnuck*

### **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.

