

E. GUIGAL

Châteauneuf-du-Pape Red 2014

► Soil type

Round pebbles and red clay.

► Grape variety

70 % Vieux Grenache, 15 % Mourvèdre, 10% Syrah 5% Others.

► Average age of vines

45 years.

► Winemaking

Traditional winemaking with temperature controlled alcoholic fermentation. 3 weeks maceration in tanks.

► Ageing

2 years in oak foudres.

► Average yield

29 Hl/ hectare.

► Average annual production

Around 140.000 bottles.

► Tasting

► Eye

Deep dark red.

► Nose

Spices and mature red fruits.

► Palate

Round tannins with powerful complexity. A rich unctuous wine with notes of mature plums, hazelnuts and red fruits.

► Overall

Very rich wine full of harmony and balance.

► Vintages 2014

The Wine Advocate

Score : (89 - 91)

Still in foudres, the 2014 Chateauneuf du Pape will likely be bottled and released in early 2018, according to Philippe Guigal. It's a charming version, with pretty cherry aromas and flavors, not as concentrated as either the 2013 or 2015 but still a fine effort for near-term drinking. **Joe Czerwinski**.

► Consumption

A boire/à garder

► Serving temperature

16°C to 18°C.

► Ageing potential

15 years

► Food and wine matching

Red meat, game bird and cheese.

