

E. GUIGAL

Northern Rhône

Hermitage Red

A structured, full-bodied wine with the elegant tannins characteristic of careful barrel ageing. A great wine which deserves patient bottle ageing.

« 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 soil. Sandy gravel.

Grape variety

100% Syrah.

Average age of vines

30 years

Winemaking

Temperature controlled alcoholic fermentation. 4 weeks maceration in vats.

Ageing

36 months in oak barrels. 50% new.

Average yield

35 Hl/ Hectare.

Average annual production

Around 35.000 bottles.

Tasting

Eye : Deep ruby red with violet tinges.

Nose : Spices, red berries and delicate oak aromas.

Palate : A powerful and tannic wine. Aromas of blackcurrant buds and vanilla. Licorice and spicy finish.

Overall : A racy and seductive wine. A perfect wine for putting down.

Vintages 2016

BETTANE+DESSEAUVE

Score : 16.5 /20

Rond et gourmand, le tannin n'est pas aussi frais et enrobé qu'en 2015, on le boira plus jeune, la fraîcheur revient bien en finale.

Dans ce millésime, la cuvée ex-voto n'a pas été produite.

JEB DUNNUCK



Score : (91-93)

The 2016 Hermitage shows the more medium to full-bodied style of the vintage and has perfumed, even pretty notes of black and blue fruits, violets, and that classic Hermitage minerality. It's rounded and supple on the palate yet has plenty of underlying tannins. It's not going to match the 2015 but is in the same overall ballpark as the 2014.



WINE ADVOCATE

Score : (91 - 93)

The 2016 Hermitage was more flattering to taste at this stage than the 2015, despite being a year younger. It's full-bodied, rich and long, with raspberry fruit and a velvety mouthfeel.

Consumption

A boire/à garder

Serving temperature

16°C to 18°C

Ageing potential

10 years.

Food and wine matching

Small game, red meat and cheese.