

Gigondas

E. GUIGAL

Origin

Country	France
Wine Region	Cotes du Rhone, Southern Rhone
Winery	E. Guigal

Technical Data

Grape Varieties	Grenache, Syrah, Mourvedre.
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Natural cork
Vinification	Traditional with lengthy maceration.
Ageing	2 years in oak foudres of which 50% is new oak.
Awards and Certificates	Wine Advocate: 91 - 93 points for vintage 2018

Description

In Brief	Robust and generous, this Gigondas is characterised by its power and structured tannins. Ageing potential: about 10 years. The vines are on ancient alluvia, red clay and gravel soils on slopes. Average age of the vines: 40 years.
Tasting notes	Purple-red beautiful colour. Intense nose dominated by raspberries, strawberries and pomegranate, enriched by notes of wet forest leaves. Generous, powerful and full-bodied with a soft tannic structure on the palate. A long and elegant finish.
Food Pairing	Red meat, game and a variety of cheeses.

Notes

