



E. GUIGAL

Côtes-du-Rhône Rose 2017

Côtes-du-Rhône

ESTATE

The more you learn about the Guigal family, the more astounding becomes their story. Their wines are the benchmarks for every Rhone appellation, and over the last thirty years they have become arguably the most lauded producer in the world. Year after year the Guigal family produces wines of exceptional quality that in all classes offer exceptional value.

WINE

The Guigal family has made serious rosé wines since the 1940s, and their Côtes du Rhône Rosé, like all their Côtes du Rhône wines, is humble in name only. The wine bursts with irresistible fresh red fruits and yet is also long and satisfying. Because of its quality and body, it's a rosé that you can bring to the table, and do so all year long. It is a rose that offers both refreshment and pleasure.

VINEYARD

Farming & Soils: The Guigals work with fruit specifically grown to make superior rosé wines. These vineyards consist of clay, limestone and alluvial soils.

Vineyard Work: Managing the yields from the not, dry season required vigilant sorting and harvest work.

Farming: The Guigal's work with organic and sustainable growers and practices.

Grape Varieties: 70% Grenache, 20% Cinsault and 10% Syrah.

WINEMAKING

Fermentation: The wine, in fact, is handled in the same way as their far more limited Tavel rosé, the single top appellation in France for rosé. The key is a masterful maceration followed by a long, cool fermentation that because of the quality of the grapes brings an array of fruit, mineral and even a touch of spice notes, as well as both an appetizing fleshiness and a frame that carries the wine along.

Alcohol: 13.5%

VINTAGE

Climate: The 2017 vintage in the Southern Rhône Valley is a sad story for many producers, as the quality is very good to excellent but a wet spring followed by a hot and dry summer severely affected yields. Good ripening and concentration, and good balance to the wines.



VINOUS MEDIA

"Pale pink. Highly perfumed strawberry and candied rose scents, joined by a slowly building hint of orange zest. Dry and brisk on the palate, offering bitter cherry pit and red berry flavors and a spicy touch of white pepper. Finishes clean and long, displaying resonating florality and a subtle touch of dusty minerals."