

# E. GUIGAL

Northern Rhône

## Crozes-Hermitage Red

A wine filled with fruit and all the charm and spiciness of Syrah from the Northern Rhône together with freshness and balance.

« 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. Sandy gravel.

### Grape variety

100 % Syrah.

### Average age of vines

35 years.

### Winemaking

Alcoholic fermentation in stainless steel vats at high temperatures.  
3 weeks maceration in vats.

### Ageing

18 months in oak barrels.

### Average yield

40 Hl / hectare.

### Average annual production

About 450.000 bouteilles.

### Tasting

**Eye** : Dark and deep colour.

**Nose** : Red fruits, cherry and strawberry with delicate oak aromas.

**Palate** : A structured tannic wine. Aromas of blackcurrant buds and vanilla.

**Overall** : Remarkable freshness with notable and refined tannins to due long oak ageing.

### Our comment

The vines are mainly on steep slopes from the villages of Gervans, Mercurol, Larnage et Crozes-Hermitage.

### Vintages 2020

### 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.

