

# E. GUIGAL

Northern Rhône

## Saint-Joseph Red

Filled with red fruit aromas and elegant tannins, this wine is a fine expression of this up-and-coming appellation from the northern Rhône.

« 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, sand and pebbles.

### Grape variety

100 % Syrah.

### Average age of vines

20 to 50 years. The vines are mainly situated in the communes of Tournon and Sarras.

### Winemaking

Alcoholic fermentation in stainless steel tanks at high temperatures.

### Ageing

Around 16 months in second wine oak barrels.

### Average yield

38 Hl / Hectare.

### Average annual production

About 220.000 bottles.

### Tasting

**Eye :** Dark red with violet tints.

**Nose :** Powerful nose dominated by red berries and delicate oak aromas.

**Palate :** Powerful attack. Round and supple tannins.

**Overall :** Eye : Dark red with violets tints. Nose : Powerful nose dominated by red berries and delicate oak aromas. Palate : Powerful attack. Round and supple tannins.

### Our comment

This wine is produced from grapes from the two estates of Jean-Louis GRIPPAT and VALLOUIT as well from grapes and wines purchased in the trade.

### Vintages 2019

### Consumption

A boire/à garder

### Serving temperature

16°C to 18°C.

### Ageing potential

10 years

### Food and wine matching

Red meat and cheese.

