

Châteauneuf-du-Pape Red

Soil type

Round pebbles and red clay.

Grape variety

70 % Vieux Grenache 15 % Syrah 10% Mourvèdre 5% others.

Average age of vines

45 years.

Winemaking

Traditional winemaking with temperature controlled alcoholic fermentation. 3 weeks maceration in tanks.

Ageing

2 years in oak foudres.

Average yield

32 Hl/Hectare.

Average annual production

Around 200.000 bottles.

Tasting

Eye : Deep dark red.

Nose : Spices and mature red fruits.

Palate : Round tannins with powerful complexity. A rich unctuous wine with notes of mature plums, hazelnuts and red fruits.

Overall : Very rich wine full of harmony and balance.



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CHATEAUNEUF-DU-PAPE

Appellation Châteauneuf-du-Pape Contrôlée

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DÉTENTE EN BOUTEILLE PAR E. GUIGAL CHÂTEAU D'AMPUIS - RHONE - FRANCE