

Côtes du Rhône Rose

Soil type

Clay limestone or pebbles and alluvia.

Grape variety

60% Grenache, 30% Cinsault, 10% Syrah.

Average age of vines

25 years.

Winemaking

A wine drawn off the skins after a brief maceration and long temperature controlled fermentation.

Ageing

Stainless steel tanks

Average yield

35 Hl/Hectare.

Average annual production

Around 350.000 bottles.

Tasting

Eye : Clear , brilliant and fresh.

Nose : Fresh with an expressive nose of red fruits and citrus. Notes of raspberry and redcurrant.

Palate : Fruity, fine and round.

Overall : A well-balanced and elegant wine.

Our comment

This seductive wine has already won many blind tasting facing worldwide recognised and established roses. This wine is amongst the best examples of the Guigal quality range. To discover during this summer !



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CÔTES DU RHÔNE

Appellation d'Origine Contrôlée

ROSÉ

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CE VIN EN BOUTEILLE PAR E. GUIGAL - CHÂTEAU D'AMPUIS - BONE - FRANCE