



E. GUIGAL

Tavel 2017

Tavel

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

Situated across the Rhône River from Chateauneuf-du-Pape, the vineyards of Tavel produce France's finest rosé wine. Grenache and Cinsault dominate the blend, with smaller amounts of Syrah and Mourvedre, and occasionally white grapes such as Clairette and Bourbolenc.

VINEYARD

Soils: Clay soils and pebbles

Farming: While the Guigal's grow and source fruit in the Northern Rhône, they purchase wines selectively for Tavel from six estates in the Southern Rhône as soon as possible after harvest (often before malolactic) because they cannot be on site for quality control. They then produce and masterfully blend the wine in Ampuis.

Grape Varieties: 60% Grenache, 15% Cinsault, 10% Clairette, 10% Syrah, 5% other local grape varieties

WINEMAKING

Fermentation: The juice is drawn off the skins after an 8-12 hour maceration and the wine undergoes a temperature-controlled fermentation.

Aging: In stainless steel for 6 months

VINTAGE

Climate: Frost then rain then heatwaves didn't make harvest easy in the southern Rhône, but despite challenges, the 2017 vintage offers a well-structured wine with aromatic finesse on the palate.



TASTING NOTE

Deep, pure salmon pink color. Elegant floral and fruit notes on the nose. On the palate a fruit-driven and well structured wine, with finesse. The pleasant acidity is balanced by a charming fleshy fruitiness and body.