



















GUIGAL SA

E. Guigal Tavel Rosé 2019

\$27.55

* Suggested retail price



	Product code	13963560
	Licensee price	\$23.95
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Rhône Valley
	Varietal(s)	Grenache 60 %
	Varietal(s)	Cinsault 15 %
	Varietal(s)	Clairette 10 %
	Varietal(s)	Syrah 10 %
	Alcohol percentage	13.5%
	Colour	Rose
	Sugar content	1.5
	Closure type	Cork
	À boire	Aging up to 3 years

TASTING NOTES

A deep and very pure salmon pink color. Elegant floral and fruity notes. Fruity and well structured wine. Aromatic finesse on the palate. Harmony between a pleasant low acidity and a fleshy fruit, as well as a charming roundness. Appreciated as a starter, but also with fish, cold cuts, grilled meats. Serve between 12 and 14 ° C

PRODUCT NOTES

Soils of clay and pebbles.

PRODUCTION NOTES

Mechanical harvest in September. It is a wine made from bloodletting with skin maceration lasting about one night. The alcoholic fermentation temperatures are then controlled around 18 ° C. This wine is aged for about six months in stainless steel tanks.

