

GUIGAL SA

Guigal Crozes-Hermitage Rouge 2017

\$68.75

* Suggested retail price

E. GUIGAL

	Product code	14091476
	Format	6x1500ml
	Listing type	SAQ Specialty by lot
	Status	Unavailable
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Rhône Valley
	Varietal(s)	Syrah 100 %
	Alcohol percentage	13%
	Colour	Red
	Sugar content	0,6
	Closure type	Cork
	À boire	Up to 8 years

TASTING NOTES

Very dark and deep color. Small red fruits like cherry and strawberry and delicate aromas of wood. Tannic and massive wine. Aromas of blackcurrant buds and vanilla. A wine of remarkable freshness, tannins very present but worked by a long ripening in the wood.

Perfectly accompanies red meats, especially game, and cheeses.

Serving temperature: 16 to 18 ° C.

PRODUCT NOTES

Soil and clay-loam soil, sandy-gravelly soils.

Average age of the vines: around 35 years.

PRODUCTION NOTES

Traditional harvest, at optimal maturity. - Traditional vinification. Temperature control during alcoholic fermentation. Fermentation time is approximately three weeks. - Aging for around 24 months in oak barrels.

