



« Vintage after vintage, the Collection wines have become symbols which perfectly illustrate the family's ethos of supreme quality. Careful ageing, together with the meticulous attention paid every day by Marcel and Philippe Guigal to the selection and blending processes, bring to the fore the consistency and excellence of the great appellations of the Rhône Valley ».

CÔTES-DU-RHÔNE ROSÉ

It pleasantly surprises with its obvious qualities that are so sought after in Rhône rosés: fruitiness, roundness, and balance on the palate.



TERROIR

Soil Type : Clay limestone or pebbles and alluvia.



Grape Variety : 70% Grenache, 20% Cinsault, 10% Syrah.

Average age of vines : 25 years.

Average yield : 35 Hl / hectare.

WINEMAKING

Awine drawn off the skins after a brief maceration and long temperature-controlled fermentation.



AGEING

Stainless steel tanks.

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.



SERVICE

Service temperature : 10°C to 12°C.

Ageing potential : 2 years

Food and wine pairing : Starters, Grilled fish, white meat, poultry.