



« 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 »

CHÂTEAUNEUF-DU-PAPE RED

This pope of the southern Côtes-du-Rhône seduces with its richness and round tannins...



TERROIR

Soil Type : Round pebbles and red clay.



Grape Variety : 70% Vieux Grenache, 15% Mourvèdre, 10% Syrah, 5% others.

Average age of vines : 50 years.

Average yield : 33 Hl / hectare.

WINEMAKING

Traditional winemaking with temperature-controlled alcoholic fermentation.

3 weeks maceration in tanks.



AGEING

3 years in oak foudres.

TASTING

Eye : Deep dark red.

Nose : Spices and mature red fruits.



Palate : Round tannins with powerful complexity. A rich unctuous wine with notes of mature plums, hazelnuts and red fruits.

Overall : Very rich wine full of harmony and balance...

SERVICE

Service temperature : 16°C to 18°C.

Ageing potential : About 15 years

Food and wine pairing : Red meat, game bird and cheese.