



« 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 RED

This wine is of consistently high quality in all vintages. Connoisseurs will enjoy its classic expression of the Syrah grape variety combined with the Grenache grape.

TERROIR

Soil Type : Varied soil, sediment, limestone, granite. Pebbles and Alluvia.



Grape Variety : 50% Syrah, 40% Grenache, 10% Mourvèdre.

Average age of vines : 25 years.

Average yield : 40 Hl / hectare.

WINEMAKING

Traditional winemaking methods, temperature-controlled fermentation. Long soaking on the skins.



AGEING

18 months in foudres.

TASTING

Eye : Deep and dark red. Shiny.

Nose : Fresh fruits with red berries and spices.

Palate : Full, round and racy. Rounded and smooth tannins. A full-bodied, rich and intensely aromatic wine.

Overall : Full with a long finish and plenty of elegance and finesse due to the well balanced tannins and fruit.



SERVICE

Service temperature : 16°C to 18°C.

Ageing potential : 8years

Food and wine pairing : Cold meats, meat, game bird and cheese

