



Southern Rhône

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.

« 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 »

Soil type

Varied soil, sediment, limestone, granite. Pebbles and Alluvia.

Grape variety

50% Syrah, 40% Grenache, 10% Mourvèdre.

Average age of vines

35 years.

Winemaking

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

Ageing

1 ½ years in oak foudres.

Average yield

40 Hl / hectare.

Average annual production

Around 4.000.000 bottles.

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.

Our comment

This classic wine offers top quality year in year out.

Vintages 2016

BETTANE+DESSEAUME

Score : 14.5/20

Franc fruité rouge, bouche souple et déjà légèrement épicée, à boire.



JEB DUNNUCK**Score : (90-92)**

Not yet bottled, the 2016 Côtes du Rhône is more full-bodied and generous, with a layered, ripe, sexy style. Its has similar aromatics to the 2015 yet cuts a wider path across the palate.

**WINE ADVOCATE****Score : (89 - 91)**

At the moment, the 2016 Cotes du Rhone is more complex than the impressive 2015, offering up hints of plum, cassis and mulberry as well as savory notes of leather and spice. It looks like back-to-back winning vintages for this workhorse cuvée.

WINE SPECTATOR**Score : 88**

Direct, with juicy bramble, blackberry and black licorice notes mixed together. Light cedar hints thread the finish. Drink now. 100,000 cases imported. — *JM*

Consumption

A boire/à garder

Serving temperature

16°C to 18°C.

Ageing potential

8 years.

Food and wine matching

cold meats, meat, game bird and cheese