

# E. GUIGAL

Northern Rhône

## Hermitage Red

A structured, full-bodied wine with the elegant tannins characteristic of careful barrel ageing. A great wine which deserves patient bottle ageing.

« 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

limestone clay and silt soil. Sandy gravel.

### Grape variety

100% Syrah.

### Average age of vines

30 years

### Winemaking

Temperature controlled alcoholic fermentation. 4 weeks maceration in vats.

### Ageing

36 months in oak barrels. 50% new.

### Average yield

37 Hl / Hectare.

### Average annual production

Around 35.000 bottles.

### Tasting

**Eye** : Deep ruby red with violet tinges.

**Nose** : Spices, red berries and delicate oak aromas.

**Palate** : A powerful and tannic wine. Aromas of blackcurrant buds and vanilla. Licorice and spicy finish.

**Overall** : A racy and seductive wine. A perfect wine for putting down.

### Vintages 2014

*The Wine Advocate*

*Score : (89 - 91)*



Another wine that showed better this year (which is no surprise as these wines always seem to improve with their *élevage*), the consumer-friendly 2014 Hermitage is a rounded, sexy and medium to full-bodied red that gives up lots of charcoal, dried violets, minerality, chocolate, and red and black fruits. It's not going to keep for 30 years, but it will drink beautifully right out of the gate and keep through 2026, at a minimum.

## Consumption

A boire/à garder

## Serving temperature

16°C to 18°C

## Ageing potential

10 years.

## Food and wine matching

Small game, red meat and cheese.

