



## **E. Guigal – Cotes Du Rhone Blanc**

**Origin :** France.

**Appellation :** AOC Cotes du Rhone.

**Grape Varieties :** 70% Viognier, 10% Roussane, 9% Marsanne, 8 % Clairette, 3% Bourboulenc.

**Tasting Note :** Yellow gold, clear and brilliant. Freshness marked by the distinctive aromas of Viognier, white flowers, apricot, acacia and white peach. Fruity with plenty of richness and body.

**Food Matching :** Starters, fish, asian food.



## **E. Guigal – Cotes Du Rhone Rouge**

**Origin :** France.

**Appellation :** AOC Cotes du Rhone.

**Grape Varieties :** 49% Syrah, 48% Grenache, 3% Mourvedre.

**Tasting Note :** Deep and dark red. Shiny. Fresh fruits with red berries and spices. Full, round and racy. Rounded and smooth tannins. A full-bodied, rich and intensely aromatic wine.

**Food Matching :** Cold meats, meat, game bird and cheese.



## **E. Guigal – Saint Joseph Blanc**

**Origin :** France.

**Appellation :** AOC St. Joseph.

**Grape Varieties :** 95% Marsanne, 5% Roussanne.

**Tasting Note :** Brilliant clear straw yellow. Powerful and complex nose. Strong notes of white flowers. Delicate oak aromas. A clean supple attack. Very aromatic finish with pears and citrus fruits.

**Food Matching :** Perfect with starters, fish, goats cheese.



## **E. Guigal – Saint Joseph Rouge**

**Origin :** France.

**Appellation :** AOC St. Joseph.

**Grape Varieties :** 100% Syrah.

**Tasting Note :** Dark red with violets tints. Powerful nose dominated by red berries and delicate oak aromas.

**Palate :** Powerful attack. Round and supple tannins.

**Food Matching :** Perfect with red meat and cheese.



## **E. Guigal – Condrieu Blanc**

**Origin :** France.

**Appellation :** AOC Condrieu.

**Grape Varieties :** 100 % Viognier.

**Tasting Note :** Brilliant clear golden yellow. Intensely flowery (violets), and fruity (apricot, peaches and citrus). Fresh and round. Rich, unctuous and full bodied.

**Food Matching :** Aperitif, foie gras or scrambled eggs and truffles, delicate fish.



## **E. Guigal – Cote Rotie Brune & Blonde De Guigal**

**Origin :** France.

**Appellation :** AOC Cote Rotie.

**Grape Varieties :** 96%Syrah, 4% Viognier.

**Tasting Note :** Dark ruby red. Spices, red berries and delicate oak aromas. Round soft tannins. Aromas of raspberry, blackberry and vanilla.

**Food Matching :** Small game, red meat and cheese.



## **E. Guigal - Cote Rotie Chateau D'Ampuis**

**Origin :** France.

**Appellation :** AOC Cote Rotie.

**Grape Varieties :** 93% Syrah, 7% Viognier.

**Tasting Note :** Deep dark colour with mauve tints. Spices, black fruits and delicate oak aromas. A dense, expressive and intense nose. A tannic and racy wine. Aromas of prunes, blackberry and vanilla.

**Food Matching :** Game, red meat and cheese.



## **E. Guigal – Hermitage Rouge**

**Origin :** France.

**Appellation :** AOC Hermitage.

**Grape Varieties :** 100% Syrah.

**Tasting Note :** Consistent straw yellow. Complex nose with dominant floral vegetal notes and acacia honey. Elegant and delicate oak. Spicy with good structure.

**Food Matching :** Spicy starters, fish, garlicky dishes and cheese.





## **E. Guigal – Crozes Hermitage Rouge**

**Origin :** France.

**Appellation :** AOC Crozes Hermitage.

**Grape Varieties :** 100% Syrah.

**Tasting Note :** Dark and deep colour. Red fruits, cherry and strawberry with delicate oak aromas.

A structured tannic wine. Aromas of blackcurrant buds and vanilla.

**Food Matching :** Red meat, game and cheese.



## **E. Guigal – Chateauneuf Du Pape Rouge**

**Origin :** France.

**Appellation :** AOC Chateauneuf du Pape.

**Grape Varieties :** 80% Vieux Grenache, 10% Syrah, 5% Mourvedre, and 5% others.

**Tasting Note :** Deep dark red. Spices and mature red fruits. Round tannins with powerful complexity. A rich unctuous wine with notes of mature plums, hazelnuts and red fruits.

**Food Matching :** Red meat, game bird and cheese.



## **E. Guigal – Gigondas**

**Origin :** France.

**Appellation :** AOC Gigondas.

**Grape Varieties :** 65% Grenache, 25% Mourvedre, 10 % Syrah.

**Tasting Note :** Purple colour. Intense nose dominated by peach and apricot with liquorice and notes of undergrowth Generous, powerful and full- bodied with a long elegant finish.

**Food Matching :** Red meat, game and cheese.



## **E. Guigal - Cote Rotie La Turquie**

**Origin :** France.

**Appellation :** AOC Cote-Rotie.

**Grape Varieties :** 93% Syrah, 7% Viognier.

**Tasting Note :** Deep ruby red colour with dark tints. Small red fruit, blackberry, morello cherry Intensely aromatic, powerful and elegant. Supple attack with a balanced supple structure, concentration and elegant tannins. Fully expressive of the terroir.

**Food Matching :** Exceptional wine, exceptional food, pheasant, partridge, hare.



## **E. Guigal - Cote Rotie La Mouline**

**Origin :** France.

**Appellation :** AOC Cote-Rotie.

**Grape Varieties :** 89% Syrah, 11% Viognier.

**Tasting Note :** Ruby red with red vermillion tints colour. Small red fruits, blackberry and floral violet aromas. Supple with balance between the finesse of the aromas and an explosive richness due to the concentration of the wine. Greatly expressive of the terroir.

**Food Matching :** Exceptional wine, exceptional food, pheasant, partridge.



## **E.Guigal - Cote Rotie La Landonne**

**Origin :** France.

**Appellation :** AOC Cote-Rotie.

**Grape Varieties :** 100% Syrah.

**Tasting Note :** Red black with deep dark tints colour. Small black fruits, liquorice and roasted notes and oriental spices. Powerful and intense aromas. Powerful attack with important tannic structure. Rich and concentrated. Fully expressive of the terroir.

**Food Matching :** Exceptional wine, exceptional food, pheasant, partridge, hare.



## **E. Guigal – Tavel Rose**

**Origin :** France.

**Appellation :** AOC Tavel.

**Grape Varieties :** 50% Grenache, 30% Cinsault, 10% Clairette, 5% Syrah, 5% others.

**Tasting Note :** Pure and deep salmon pink. Elegant floral and fruit notes. A fruity and well structured wine with aromatic finesse on the palate.

**Food Matching :** Starters, fish, cold meats and grilled meat.



## **E. Guigal – Crozes Hermitage Rouge**

**Origin :** France.

**Appellation :** AOC Crozes-Hermitage

**Grape Varieties :** 100% Syrah.

**Tasting Note :** Dark and deep colour. Red fruits, cherry and strawberry with delicate oak aromas. A structured tannic wine. Aromas of blackcurrant buds and vanilla.

**Food Matching :** Red meat, game and cheese.