



CÔTES DU RHÔNE ROUGE 2023

Côtes du Rhône, France

ABOUT E. GUIGAL

The more you learn about the Guigal family, the more astounding becomes their story. Their wines are the benchmarks for every Rhône appellation, and over the last thirty years they have become arguably the most lauded producer in the world. Year after year the Guigal family produces wines of exceptional quality that in all classes offer exceptional value.

THE WINE

E. Guigal Côtes du Rhône Rouge is a standout in its class, made with the same rigor and care as the estate's top wines. Unusually Syrah-based, it offers greater depth, structure, and aromatic intensity than most wines in the category. It is aged for two years in a mix of stainless steel and large oak foudres, with deliberate blending throughout the process to ensure balance and complexity. This is not just a regional ambassador—it is a wine that reflects Guigal's commitment to excellence at every level. It is a benchmark bottle and an extraordinary value.

TECHNICAL INFORMATION

VARIETY: 50% Syrah, 40% Grenache, 10% Mourvèdre

VINEYARD: Sourced from 80 consistent growers with varied sedimentary, limestone and granite soils; average vine age 35 years; 50% Syrah, 40% Grenache and 10% Mourvèdre.

WINEMAKING: Traditional temperature-controlled fermentation and long maceration

VINTAGE: 2023 faced a cool, wet spring, heatwave in August, and September rains, leading to a challenging but promising vintage with wines showing finesse and balance.

AGING: 18 months in oak foudres

ALC. BY VOL.: 15%

PRESS

89-91

Jeb Dunnuck

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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 10x6 (60)

CASE DM: 15x10x10 in

CASE WEIGHT: 38 lb

BTL DEPTH: 3.2 in

BTL HEIGHT: 11.8 in

BTL WEIGHT: 3.08 lbs

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SRP: \$23

UPC: NO UPC CODE

SCC: 13536650501009