



# E. GUIGAL

Above: The Guigal family spent nearly 15 years restoring Château d'Ampuis, the iconic 11th century property perched on the banks of the Rhône river. For generations, the building has remained a symbol of the region and of the world-renowned vineyards which surround it.



## Tavel 2022

Tavel, France

### ESTATE

The more you learn about the Guigal family, the more astounding their story becomes. 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.

### WINE

The only AOC/AOP devoted singularly to rosé, Tavel is situated on the west bank of the Rhône River from Châteauneuf-du-Pape, producing France's finest rosé wine. Grenache and Cinsault dominate the blend, with smaller amounts of Syrah and Mourvedre, and occasionally including white grapes such as Clairette and Bourboulenc. Deeper in color than most rosés, Tavel is heady when young, but lasts well and can mature into a lovely rich wine 3-4 years after the harvest.

### VINEYARD

*Soils:* Clay/limestone marl soils, overlain by gravel and river-stones. While the Guigals grow and source fruit in the Northern Rhône, they purchase wines selectively for Tavel from six estates in the Southern Rhône as soon as possible after harvest (often before malolactic) because they cannot be on site for quality control. They then produce and masterfully blend the wine in Ampuis.

*Yields:* Average of 1.8 tons per acre, average age of the vines is 25 years

### WINEMAKING

*Grape Varieties:* 60% Grenache, 15% Cinsault, 10% Clairette, 10% Syrah, 5% other local grape varieties.

*Fermentation:* In stainless steel, left to rise to high temperature

*Aging:* 6 months in stainless steel tanks

*Alcohol:* 14%

### VINTAGE

The 2021 vintage in the Rhône Valley is probably best known for the devastating April frosts that made the worldwide news. Unsettled Spring weather was followed by a cooler than usual Summer, dry but without the intense heat that marked the previous three vintages, and September brought some welcome rain. Ripening occurred late, and unevenly, but the extended growing season was something of a return to a 'normal' harvest schedule. The grapes had good concentration, healthy natural acidity and normal sugar levels. The resulting rosé and white wines show excellent freshness and depth, while the reds will be full, rich, and lively – clearly benefitting from the extended maturation that the later harvest provided.

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*"With its full body and prominent tannins this is a bold rosé with some red wine personality. Plenty of red plum fruit with some citrusy freshness. Matured exclusively in stainless steel tanks."* - S.P. 5/2023