



CÔTES-DU-RHÔNE RED 2005

Vintage 2005

'A blend of 50% Syrah and 50% Grenache, the 2005 Cotes du Rhone is a real head turner. Full-bodied, with a deep ruby/purple color and sweet notes of berry fruit, a hint of road tar, and some pepper, the wine is dense, chewy, ripe, and a surprisingly big mouthful of juicy, velvety-textured wine to drink over the next 3-4 years. The Rhone Valley's most successful producer continues to ratchet up the level of quality of his Cotes du Rhone cuvees, of which he produces hundreds of thousands of cases. Both Marcel Guigal and his son Philippe realize how important quality is and demonstrate that commitment in these lower level wines. They just get better and better, which is incredibly admirable.' (89) - Wine Advocate # 173 – Robert Parker

Consumption



To drink

Soil type

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

Grape variety

55% Syrah, 35% Grenache, 8% Mourvèdre, 2% Autres.

Average age of vines

35 years.

Winemaking

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

Maturation

1 ½ years in oak foudres.

Average yield

41 HI / hectare.

Average annual production

3.300.000 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.

Serving temperature

16°C to 18°C

Ageing potential

8 years

Food and wine matching

Cold meats, meat, game bird and cheese.

Winemakers tip

This classic wine offers top quality year in year out.

