



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 2019

Tavel, France

ESTATE

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.

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: 24 months in a combination of large foudres combined with and 228 liter barrels exclusively produced at Guigal's Château d'Ampuis cooperage.

Alcohol: 14.5%

VINTAGE

2019 was another warm and dry vintage in the southern Rhône, marked by insistent drought and repeated heat waves during the season. With little disease pressure or frost, the crop was of normal size, but reduced during the growing season by a lack of water. The grapes were concentrated and rich in sugar. Harvest in Tavel started in August in order to preserve acidity, and the crop was clean and ripe, with great concentration and aromatic expression. balance, length and depth. A great result!

Robert Parker
WINE ADVOCATE

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"The deeply colored 2019 Tavel is almost as much light red wine as it is rosé, boasting strong scents of cherries and raspberries and hints of garrigue and white chocolate. Medium to full-bodied, it's supple and round in the mouth, big yet refreshing, and it's easy to drink, with a terrifically long finish. Much Tavel is consumed in its first year, but the wines often show just as well or better at age two." - J.C. 5/2021

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Jeb Dunnuck