

Kit #266C • W5

# E. Guigal Crozes-Hermitage France 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



#### **Final Deductions**

VINTAGE 2018

**GRAPE** Syrah/Blend

**GEOGRAPHY** Europe

**COUNTRY** France

LARGER REGION Rhône Valley

**SMALLER REGION** Northern

Rhône

**SUB REGION** Crozes-Hermitage/

Saint-Joseph

#### Rationale

Crozes-Hermitage resides in the northern Rhone Valley in France and envelops a relatively large area on the eastern bank of the Rhone river, to the north and south of the town Tain L'Hermitage. Much larger than the prestigious Hermitage appellation which it surrounds, Crozes-Hermitage is much more prolific.

Mostly red grapes (90%) and made from Syrah, the wines of this appellation are called by some to be 'poor man's Hermitage' and can be outstanding if managed by the producer. Compared to some of her neighbors, tartness is a major distinction you'll find in Crozes-Hermitage, due to its position on the east bank of the river. The Syrahs here are lifted with notes of dark flowers, black pepper, savory black fruits, nuanced notes of meat, along with ample acidity and tannin. Many vineyards in the region are on pebble-covered terraces with granite-clay soils with sand.

The house of Guigal is iconic, with 24 centuries of history behind it. Worked and preserved by three generations of winemakers with family values at their core and an unfettered commitment to make prestigious wines, their influence in the Rhone Valley cannot be understated. Their Crozes-Hermitage is produced from wines averaging 35 years of age and characteristically replete with fruit, charm, and savory spiciness of Syrah from the Northern Rhône.

## Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

COLOR DEPTH Deep

**COLOR** Ruby

**RIM VARIATION** Ruby Stained Tears: Medium

## Structure

**RESIDUAL SUGAR** Dry

ACID Med+

**ALCOHOL** Medium

TANNIN Med+

**TEXTURE** Gritty / Astringent

FINISH Long

**COMPLEXITY** High

### Aroma & Taste

**RED FRUIT** Red Currant • Red Plum • Red Raspberry • Red / Sour Cherry • Strawberry Condition: Fresh, Ripe

**BLACK FRUIT** Black Raspberry • Black Cherry • Blackberry • Black Plum *Condition: Fresh, Ripe* 

FLORAL Lavender • Rose • Violet Condition: Fresh, Dried

**GREEN VEGETABLE** Dark Leafy Greens • Olive (Green) • Arugula

**OTHER VEGETABLE** Mushrooms (Brown) • Peppers (Red/Yellow) • Olive (Black)

HERBAL Tea Leaf / Bergamot • Marjoram • Tobacco Leaf • Garrique / Provence • Chicory

OTHER SPICES Licorice (Black) • Green Peppercorn • Cocoa Powder

**ORGANIC EARTH** Forest Floor • Turned Dirt / Clay

INORGANIC EARTH Mineral / Rock

**ANIMAL** Meat • Blood

OAK AGING Yes Oak Intensity: Low
OAK INFLUENCE Large Neutral Oak

**OXIDATION/NUTTINESS** Almond / Marzipan • Walnut • Pecan / Brittle

**PERCEIVED WINEMAKING CHOICES** Partial Whole Cluster • Added / Stem Inclusion