

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 High
TANNIN Med+
TEXTURE Round / Smooth
FINISH Long
COMPLEXITY Med+

Aroma & Taste

RED FRUIT Red Currant • Red Raspberry • Red / Sour Cherry • Strawberry • Cherry / Red Tomato
Condition: Ripe, Jammy / Candied

BLACK FRUIT Black Raspberry • Black Cherry • Blackberry • Black Plum • Black Currant / Cassis
Condition: Ripe, Jammy / Candied

FLORAL Lavender • Violet *Condition: Fresh, Dried*

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Mushrooms (Brown) • Peppers (Red/Yellow) • Olive (Black) • Beet / Beet Root • Fennel / Anise

HERBAL Garrique / Provence • Thyme • Laurel / Bay Leaf

OTHER SPICES Licorice (Black) • Green Peppercorn • Black Pepper • Licorice (Red)

ORGANIC EARTH Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock

ANIMAL Meat

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Blended Oak

OXIDATION/NUTTINESS Almond / Marzipan • Pistachio • Chestnut