

# VINO FINO

Explore a World of Wine

## E. GUIGAL CÔTES du RHÔNE 2019

STAFF  
PICK

VINO  
VALUE

TOP  
SELLER

Original price was: \$36.99.~~\$24.99~~Current price is: \$24.99.



Easily our biggest selling French red

Product Code:	7148	Closure:	Cork
Country:	France	Unit:	Each
Region:	Rhône	Volume:	750ml
Sub Region:	Côtes du Rhône	Alcohol:	14.5%
Style:	Red	Grape:	50% Syrah, 40% Grenache, 10% Mourvèdre
Variety:	Grenache Blend / GSM		



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### TASTING NOTES

Guigal Côtes du Rhône is easily our biggest selling French red. Every year it comes through offering plenty of everything at a very affordable price from one of the Rhône Valley's most famed and respected winemakers. This is one of those of those wines that's great to have on hand as it suits virtually every occasion.

#### Winery notes (2019 Vintage)

"Deep dark red and shiny dress. Nose of black fruits marked by notes of spices. Full-bodied wine, full and racy. Tannins rounded, very coated but present in the mouth. This wine is distinguished by its size, heat and aromatic intensity. Complete wine, good persistence. Elegance and finesse due to a nice balance between tannins and fruits."

#### Joelle Thomson, Drinksbiz Magazine, January 2024 (2019 Vintage)

"Impressive southern French red blend with the dark fruit, soft mouthfeel and complex aromas of 55% Syrah with Grenache and Mourvèdre adding depth, plumpness and richness of flavour. This wine is made with grapes grown by 850 growers, but the wine is made entirely by the Guigal family. Improvements in quality over the past couple of decades include increasing the portion of Syrah in the blend (adding weight and robust flavours), adding Mourvèdre to the wine (for complexity) and longer aging which softens and smooths it."

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## **92/100 Jeb Dunnuck** (2019 Vintage)

"The 2019 Côtes du Rhône will be a no-brainer purchase. This Syrah-heavy red has lots of blackberry, bouquet garni, and peppery notes in a ripe, full-bodied, textured style. It's well worth buying and drinking over the coming 5-7 years."

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## **90/100 Decanter** (2019 Vintage)

"A benchmark entry-level Côtes du Rhône from a classic Rhône Valley producer. A medium aromatic intensity of blackberries, spice, and black pepper. The palate is textured and serves the same dark fruit plus spice notes. The wine (like most Côtes du Rhône) shines with food."

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Reviews for the 2018 vintage below...

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## **5 Stars & Number 2, Cuisine International Reds Tasting, April 2023** (2018 Vintage)

"Medium colour in the glass belies the rich dark fruit aromas alongside a meaty character on the nose. The palate is bold with dark fruit flavours sitting alongside sweet red fruits and positive development characters add complexity. The tannins are bold, yet soft and moreish."

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## **5 Stars & 93/100 Sam Kim, Wine Orbit, March 2022** (2018 Vintage)

"Beautifully styled and classic in structure, the wine shows ripe fruit richness with cake spice, cured meat and walnut characters, leading to a wonderfully weighted palate offering silky mouthfeel and savoury undertones. Satisfying and comforting with a prolonged velvety finish. At its best: now to 2028."

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## **93/100 Bob Campbell MW, The Real Review, March 2022** (2018 Vintage)

"**I can never open a bottle of Guigal Côte du Rhône without being surprised by its extraordinary value and consistency** – and it's available worldwide. A classic blend of syrah, grenache and mourvèdre grapes. Intense dark berry, dark cherry, black pepper, anise, spice, violet and tobacco leaf. **A delicious wine that offers perfect drinking now.** "

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## **91/100 Robert Parker's The Wine Advocate** (2018 Vintage)

"Looking more complex and complete than the 2017 at this point, the 2018 Cotes du Rhone still has a year or so of élevage ahead of it. It has a slightly herbal, briary note, dark berry fruit and hints of mocha on the full-bodied palate. Round and fleshy, it finishes smooth and velvety."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch