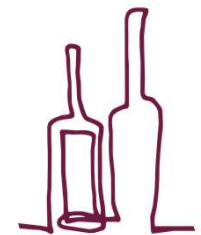
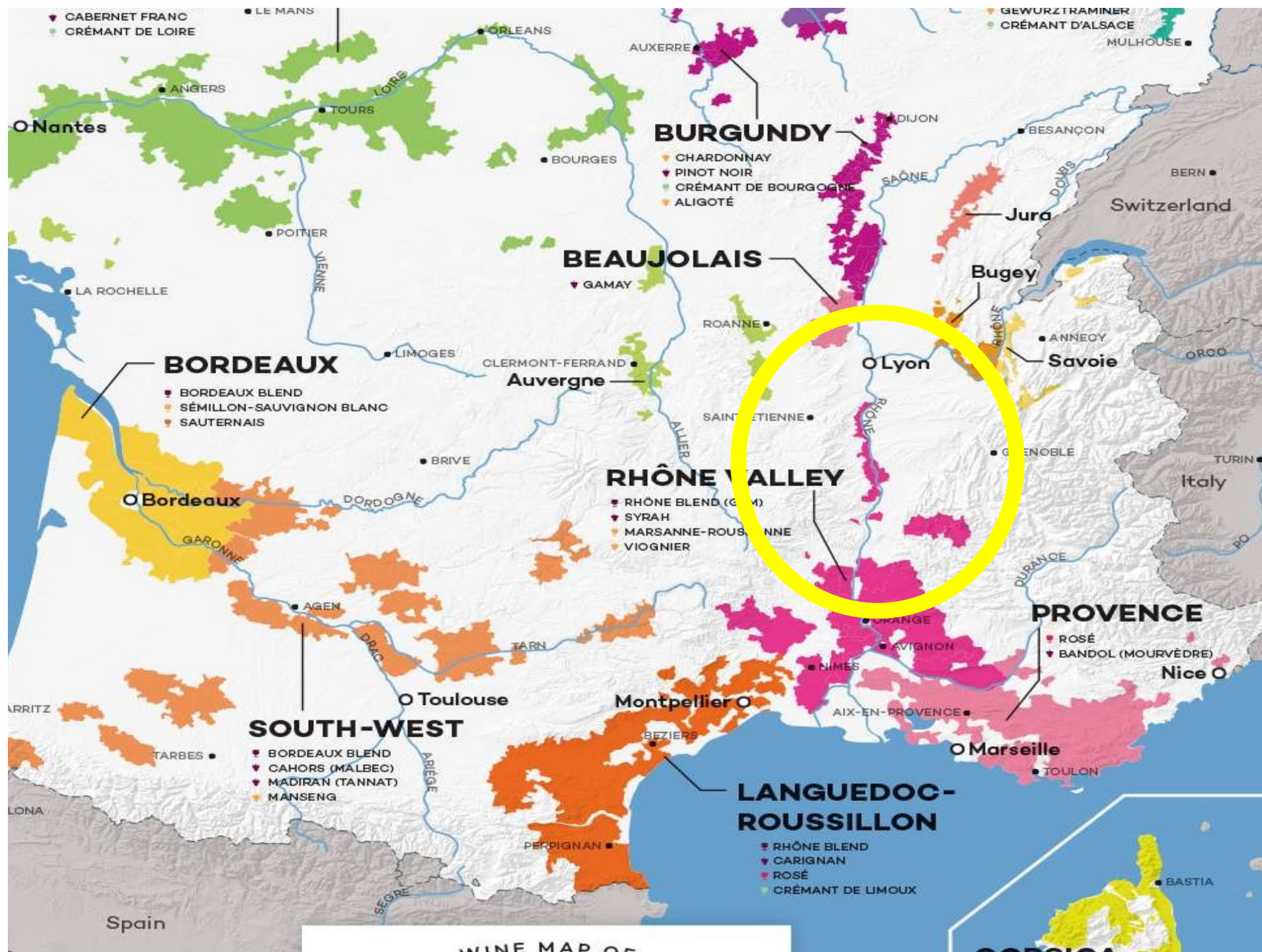




Guigal versus Gardine



WAUD WINES



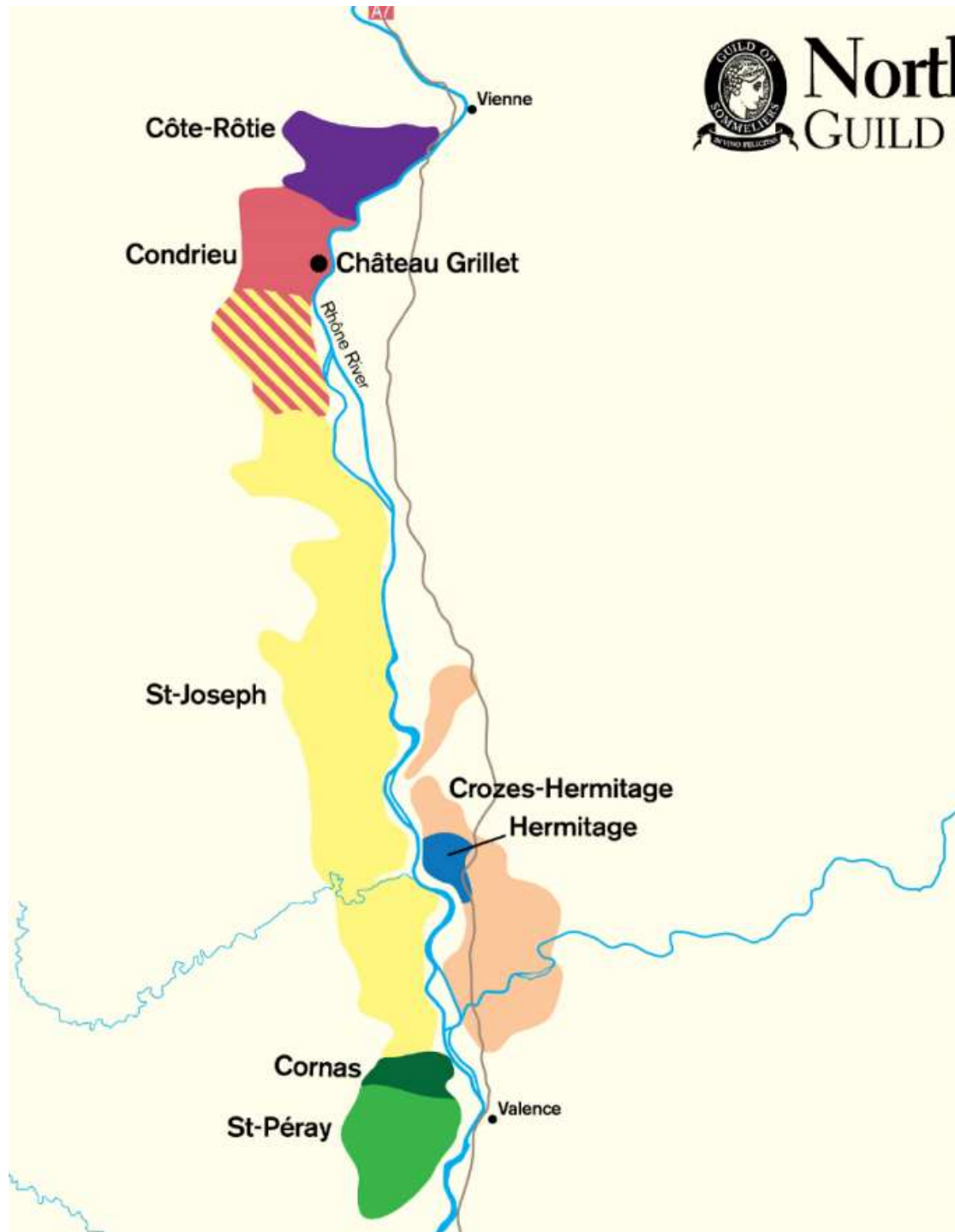


- 100 million gallons of wine annually
- 505 miles from top to bottom of Rhone River
Split into Northern and Southern Rhone
- 95% of wine in Rhone is red



Northern Rhône

GUILD OF SOMMELIERS



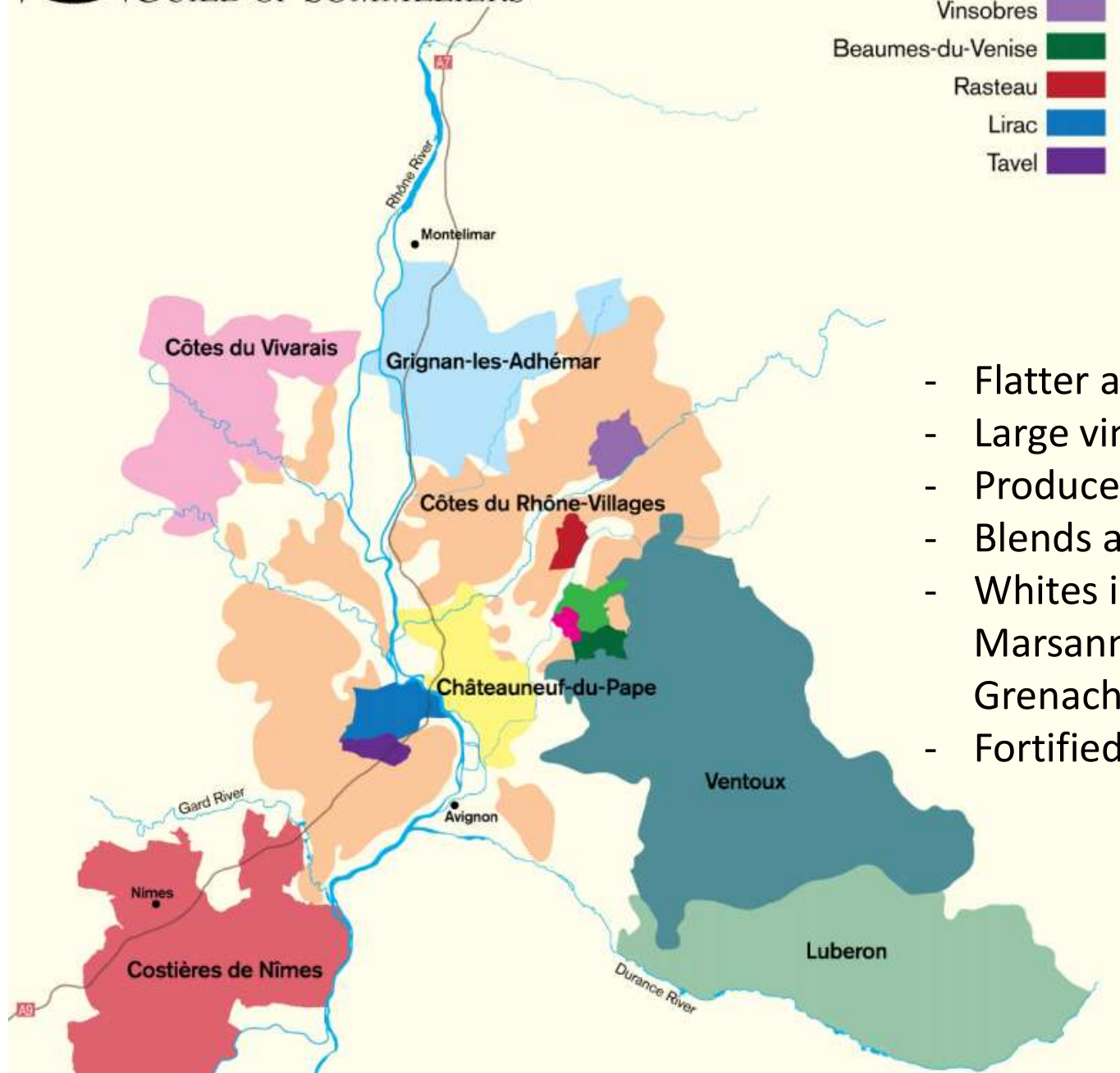
Côte-Rôtie	
Condrieu	
St-Joseph	
Crozes-Hermitage	
Hermitage	
Cornas	
St-Péray	
Clairette de Die	
Châtillon-en-Diois	

- Much smaller growers in North
- Steep, terraced hillsides
- Continental climate
- Syrah red grapes
- Viognier white grapes



Southern Rhône

GUILD OF SOMMELIERS



- Flatter and wider
- Large vineyard and garrigue
- Produces 95% of regions wine
- Blends are common (GSM)
- Whites include Viognier, Marsanne, Rousanne & Grenache Blanc
- Fortified - Muscat



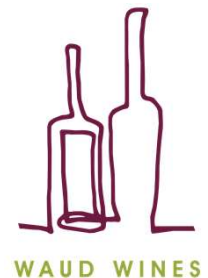
Producer Profile: Château de la Gardine

Brunel family making wine since 17th Century

Based in Chateauneuf du Pape

Full range of wines from all over Rhone

Special Bottle









Brunel de la Gardine – Cotes du Rhone 2018

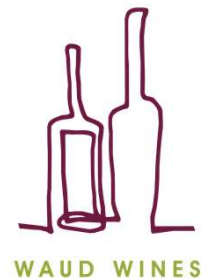


Grapes: 65% Grenache, 20% Syrah, 15% Mourvedre

Tradition wine making methods – fermentation in temp controlled steel vats.

Ageing in Cement vats

Price Point: £11.95



Brunel de la Gardine – Cotes du Rhone 2018



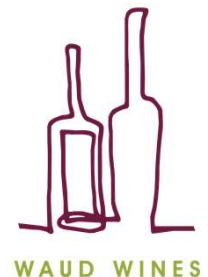
Colour: Garnet Red with bright violet rim

Nose: Ripe black fruit, earthy notes, spice

Palate: Full and velvety – juicy and supple

Easy drinking crowd pleaser

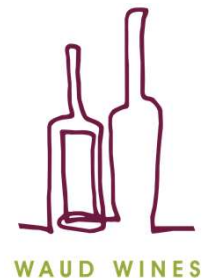
Price Point: £11.95





Producer Profile: Guigal

- Established by Etienne Guigal in 1946 – now 3rd generation
- Wide range of wines from all over Rhone
- Côte-Rôtie, Hermitage, Saint-Joseph and Crozes-Hermitage





Sustainable viticulture and respect for the soil's ecosystem



Guigal Côtes du Rhône Red 2016



Grapes: 50% Syrah, 40% Grenache, 10% Mourvedre

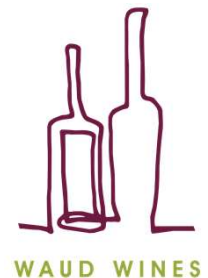
Av. Age of Vines: 35 years

Tradition wine making methods – fermentation in temp controlled steel vats.

Aged 1 year on Oak

Annual production: circa 4 million bottles

Price Point: £14.50



Guigal Côtes du Rhône Red 2016



Deep, shiny, dark red

Fresh fruits – red berries and spice

Full and round palate – smooth tannins

Long finish, plenty of finesse due to balanced tannins and fruit.

Price Point: £14.50

