



# 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.



## Côtes du Rhône Blanc 2017

Rhône Valley, 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

Guigal's Côtes du Rhône Blanc both sets and steps outside the standard for the appellation and showcases one of the great secrets of the Guigal family: their specialization in the great white Rhone varieties. While only 2% of the Rhone's production is white, a full 25% of Guigal's production is white. This wine, based on Viognier, is both fresh and rich, with complex aromas and flavors of honeysuckle, pear, and kiwi, and a deep mineral streak. It is a beautiful, seamless wine that represents unbelievable value. Guigal produces an almost completely distinct Cotes du Rhone Blanc due to their Northern Rhone mindset. Wines under this general appellation are dominated by Southern Rhone grapes such as Clairette, Grenache Blanc, and Bourboulenc. Since 1991, the Guigals have searched for and encouraged plantings of Viognier for their Cotes du Rhone Blanc, as they believe it adds critical freshness and aromatics to the other varieties.

### VINEYARD

*Soils:* Sedimentary, limestone and granite soils, with many pebbles and alluvial deposits.  
*Yields:* 1.8 tons per acre, average age of the vines is 35 years.

### WINEMAKING

*Grape Varieties:* 60% Viognier, 15% Roussanne, 10% Marsanne, 8% Clairette, 5% Bourboulenc, 2% Grenache Blanc

*Fermentation:* Low temperatures, temperature controlled alcoholic fermentation in stainless steel.

*Aging:* 9 months in stainless steel tanks.

*Alcohol:* 14.5%

### VINTAGE

Frost then rain then heatwaves didn't make harvest easy in the southern Rhône, but despite challenges, the 2017 vintage brilliantly balances freshness with expressive, concentrated fruit.

## vinous

90

"Limpid, glistening gold. Nectarine, pear and Meyer lemon take on a fennel nuance as the wine opens up. Juicy and focused on the palate, offering ripe citrus and orchard fruit flavors and a hint of chalky minerality. Expands and deepens on the long, silky finish, leaving behind a subtle floral quality ration and suppleness. A wine drinkable now with potential for ageing." - JR, 5/2020

90

Jeb Dunnuck

90

Wine Enthusiast

IMPORTED BY

VINTUS

WWW.VINTUS.COM