

# E. GUIGAL

## Crozes-Hermitage White 2017

### ► Soil type

Clay silt. Sand and gravel.

### ► Grape variety

95% Marsanne, 5 % Roussanne.

### ► Average age of vines

25 years

### ► Winemaking

Temperature controlled fermentation at around 18°C.

### ► Ageing

12 months partly in oak.

### ► Average yield

37 Hl/ hectare.

### ► Average annual production

About 30.000 bottles.

### ► Tasting

#### ► Eye

Golden yellow.

#### ► Nose

Aromas of white flowers such as hawthorn blossom and acacia. Delicate oak.

#### ► Palate

Fine and elegant. Full body, round and rich.

#### ► Overall

Remarkable freshness with all the finesse and richness of the appellation.

### ► Our comment

This wine is produced from the vineyards of what was previously the VALLOUIT estate.

### ► Vintages 2017

### ► Consumption

A boire

### ► Serving temperature

10°C to 12°C.

### ► Ageing potential

To drink over the next 2 years.

### ► Food and wine matching

White meats and cheese.

