

E. GUIGAL

Southern Rhône

Côtes du Rhône White

A white wine which will seduce thanks to the blend of grape varieties and its qualities which are as numerous as its famous red cousin's! Connoisseurs will recognise the dominant presence of Viognier.

« Vintage after vintage, the Collection wines have become symbols which perfectly illustrate the family's ethos of supreme quality. Careful ageing, together with the meticulous attention paid every day by Marcel and Philippe Guigal to the selection and blending processes, bring to the fore the consistency and excellence of the great appellations of the Rhône Valley »

Soil type

Varied soil, sediment, limestone, granite.

Grape variety

60% Viognier, 15% Roussanne, 10% Marsanne, 8 % Clairette, 5% Bourboulenc, 2% Grenache blanc

Average age of vines

25 years.

Winemaking

low temperatures, temperature controlled alcoholic fermentation.

Ageing

Stainless steel tanks.

Average yield

35 Hl / hectare.

Average annual production

Around 700.000 bottles.

Tasting

Eye : Yellow gold, clear and brilliant.

Nose : Freshness marked by the distinctive aromas of Viognier ;white flowers, apricot, acacia and white peach.

Palate : Fruity with plenty of richness and body.

Overall : A well-rounded wine with elegance, strength and balance.

Our comment

Loyal followers of the GUIGAL Côtes-du-Rhône will enjoy this wine which flatters as much as its famous red cousin !

Vintages 2018

Consumption

A boire

Serving temperature

10°C

Ageing potential



3 years.

Food and wine matching

Starters, fish, asian food.

