

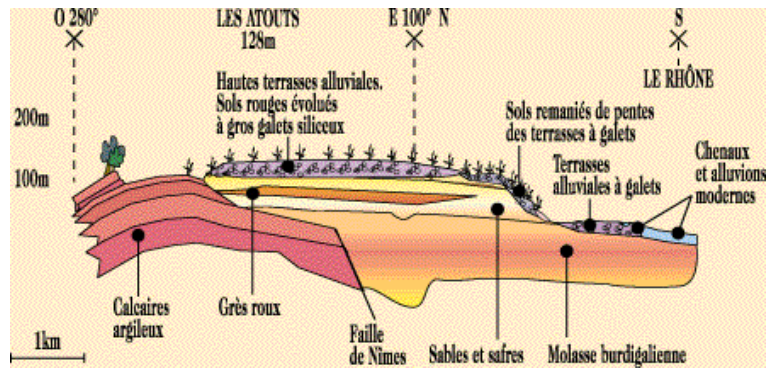
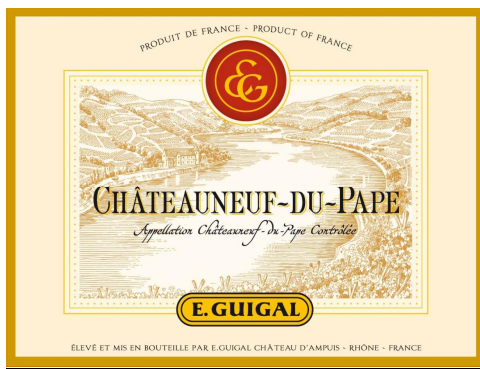
# Château d'Ampuis



**E. GUIGAL**

69420 AMPUIS - FRANCE

## CHÂTEAUNEUF-DU-PAPE BLANC 2017



SOIL TYPE :

Rocky alluvial Rhone soils (galets) and red clay.

GRAPE VARIETIES :

45% Grenache blanc,  
25% Roussanne,  
15% Clairette,  
10% Bourboulenc,  
3% Piquepoul,  
2% Picardan.

AVERAGE AGE OF VINES :

50 years of age.

AVERAGE YIELD :

22 Hl / hectare.

VINIFICATION :

Traditional harvest, sorting, and vinification in temperature controlled tanks at around 18°C (64°F)

AGING :

8 months.  
One quarter in wood (barrel, demi-muids) of which 50% new.

TASTING :

Eye :

Pale youthful gold, brilliant.

Nose :

Expressive nose of white flowers and peach.

Palate :

Unctuous, balanced and enhanced by a beautiful freshness.

Overall :

Rich, round and elegant.

SERVICE TEMPERATURE :

10°C - 12°C (50°F - 54°F).

AGING POTENTIAL :

3 to 5 years.

FOOD PAIRING :

A variety of starters, fish baked in salt, grilled, prepared as crudo or sashimi, fresh or aged goat cheese.