

E. GUIGAL

Northern Rhône

Saint-Joseph White

Elegant white flowers and delicate oaky notes lend great finesse and distinction to this wine.

« 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

Limestone and pebbly sand.

Grape variety

95% Marsanne, 5 % Roussane.

Average age of vines

20 to 50 years. The vines are mainly situated in the communes of Tournon and Sarras

Winemaking

Temperature controlled fermentation at around 18°C

Ageing

Stainless steel and oak barrels

Average yield

35 Hl/ Hectare.

Average annual production

Around 40.000 bottles.

Tasting

Eye : Brilliant clear straw yellow.

Nose : Powerful and complex nose. Strong notes of white flowers. Delicate oak aromas.

Palate : A clean supple attack. Very aromatic finish with pears and citrus fruits.

Overall : Exceptionally fresh and fruity. Round and powerful on the palate.

Our comment

This wine is produced from grapes from the two estates of Jean-Louis GRIPPAT and VALLOUIT as well from grapes and wines purchased in the trade.

Vintages 2018

Consumption

A boire/à garder

Serving temperature

10°C to 12°C



Ageing potential

5 years

Food and wine matching

Starters, fish, goats cheese

