

E. GUIGAL

Saint-Joseph White 2017

► Soil type

Limestone and pebbly sand.

► Grape variety

Marsanne 95%, Roussanne 5%.

► 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

About 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 2017

► Consumption

A boire

► Serving temperature

10°C to 12°C

► Ageing potential

5 years

► Food and wine matching

Starters, fish, goats cheese

