

E. GUIGAL

Northern Rhône

Condrieu

This white wine has remarkably pure aromas complimented by a soft roundness. A typical expression of the Viognier grape with its aromas of white peach and apricot.

« 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

Sand and granite. Traditional cultivation on steep terraced slopes.

Grape variety

100% Viognier

Average age of vines

30 years.

Winemaking

Alcoholic fermentation at a low temperature in new barrels (1/3) and in stainless steel tanks (2/3).
100% Malolactic.

Ageing

100% in New oak

Average yield

23 Hl/hectare.

Average annual production

Around 80.000 bouteilles.

Tasting

Eye : Brilliant clear golden yellow.

Nose : Intensely flowery (violets), and fruity (apricot, peaches and citrus).

Palate : Fresh and round. Rich, unctuous and full bodied.

Overall : Harmonious with light acidity and round fleshy fruits. Delicate and elegant.

Vintages 2021

Consumption

A boire

Serving temperature

12°C to 13°C.

Ageing potential

3 to 5 years

Food and wine matching

Aperitif, fois gras or scrambled eggs and truffles, delicate fish.

