



E. Guigal

Cotes du Rhône Blanc

2016



ESTATE

The firm of E. Guigal, located in Ampuis, was founded in 1946 by Etienne Guigal. Since 1961 his son Marcel has led the estate, and his unparalleled work ethic and dedication to quality have brought attention to Côte-Rôtie and other appellations throughout the Rhone that were in danger of being lost, and lifted the Guigal wines to the pinnacle of the wine world. Today, Marcel's son Philippe serves as Director and Oenologist, continuing the tradition of leadership in the Rhone Valley and uncompromising excellence.

WINE

Guigal's Côtes du Rhône Blanc both sets and steps outside the standard for the appellation and showcases one of the great secrets of the Guigal family: their specialization in the great white Rhone varieties. While only 2% of the Rhone's production is white, a full 25% of Guigal's production is white. This wine, based on on Viognier, is both fresh and rich, with complex aromas and flavors of honeysuckle, pear, and kiwi, and a deep mineral streak. It is a beautiful, seamless wine that represents unbelievable value.

VINEYARD

Guigal produces an almost completely distinct Cotes du Rhone Blanc due to their Northern Rhone mindset. Wines under this general appellation are dominated by Southern Rhone grapes such as Clairette, Grenache Blanc, and Bourboulenc. Since 1991 the Guigals have searched for and encouraged plantings of Viognier for their Cotes du Rhone Blanc, as they have a love story with this grape that was nearly extinct in the middle of the last century. They believe the Viognier adds critical freshness and aromatics to the other varieties. The plantings that go into this wine are on varied soils, primarily sedimentary, limestone and granite. Vines average 25 years of age, and yields are a low 1.8 tons per acre.

VINIFICATION

Handled at low temperatures and then fermented 100% in stainless steel tanks at low temperatures. While the key to this wine is its play of freshness with the expressive, concentrated fruit, it has complexity that means it benefits from some aging and development. It was held until 9 months after harvest.

"The 2016 Côtes du Rhône Blanc delivers the goods, and the quality of this cuvée has been incredible over the past few years. Made from 60% Viognier, 15% Roussanne and the rest Marsanne, Clairette, Bourboulenc and Grenache Blanc, it gives up tons of Viognier character in its white flowers, peach, and pineapple aromas and flavors. Drink this medium-bodied, beautifully balanced, elegant white over the coming year or two. It tastes like a Condrieu but costs about one-third the price."

– 91 Points Jeb Dunnuck

VINTUS

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