



# E. GUIGAL

Above: The Guigal family spent nearly 15 years restoring Château d'Ampuis, the iconic 11th century property perched on the banks of the Rhône river. For generations, the building has remained a symbol of the region and of the world-renowned vineyards which surround it.



## Côtes du Rhône Blanc 2018

Rhône Valley, France

### ESTATE

The more you learn about the Guigal family, the more astounding becomes their story. Their wines are the benchmarks for every Rhône appellation, and over the last thirty years they have become arguably the most lauded producer in the world. Year after year the Guigal family produces wines of exceptional quality that in all classes offer exceptional value.

### 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 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. 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 believe it adds critical freshness and aromatics to the other varieties.

### VINEYARD

*Soils:* Sedimentary, limestone and granite soils, with many pebbles and alluvial deposits.  
*Yields:* 1.8 tons per acre, average age of the vines is 35 years.

### WINEMAKING

*Grape Varieties:* 60% Viognier, 15% Roussanne, 10% Marsanne, 8% Clairette, 5% Bourboulenc, 2% Grenache Blanc  
*Fermentation:* Low temperatures, temperature controlled alcoholic fermentation in stainless steel.  
*Aging:* 9 months in stainless steel tanks.  
*Alcohol:* 13.5%

### VINTAGE

The 2018 vintage in the Rhône was marked by wet weather through the end of June followed by a relatively hot and dry summer and fall. Quantities in the north were exceptional, while in the south crop levels were impacted by the excessive heat and also mildew. All told, 2018 is an excellent vintage of great ripeness, concentration and structure, suffering only from a markedly smaller crop in the south.

## vinous

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"Light yellow. Mineral-tinged aromas of Meyer lemon, pear and white peach are complemented by a suave floral overtone. Juicy, pure and energetic on the palate, offering pliant orchard and pit fruit and honeysuckle flavors that show sharp definition and back-end lift. Rich but energetic as well, delivering strong finishing cut and lingering florality. The Viognier is definitely making itself heard here." - JR, 5/2020

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