

## GUIGAL SA

E.Guigal, La Doriane,  
Condrieu AOC 2019

**\$146.00**

\* Suggested retail price

**E.GUIGAL**

Product code	14728465
Licensee price	\$126.86
Format	6x750ml
Listing type	SAQ Specialty by lot
Status	Available
Type of product	Still wine
Country	France
Regulated designation	Appellation origine contrôlée (AOC)
Region	Rhône Valley
Subregion	Northern Rhone
Appellation	Condrieu
Varietal(s)	Viognier 100 %
Alcohol percentage	15.5%
Colour	White
Closure type	Cork
À boire	Aging up to 5 years

### TASTING NOTES

Bright, very limpid pale golden yellow color. White flowers, apricot, white peaches. Powerful and elegant aromatic intensity. Freshness, roundness, richness and fat on the palate. Assertive expression of the terroir. Very great finesse and great freshness. Harmony between a pleasant low acidity and a fruit that bathes in a fleshy roundness. This wine can be enjoyed as an aperitif or as an accompaniment to foie gras, scrambled truffles, delicate fish.

### PRODUCT NOTES

Steep steep terraced vineyards. Location of the vines: Côte Chatillon (Condrieu), muscovite granite, one hectare; Chery (Condrieu), biotite granite, half a hectare; Vernon (Condrieu), biotite granite, half a hectare; Volan (Malleval), muscovite granite with iron oxide, one hectare; Colombier (Saint-Michel-Sur-Rhône), granite arena in the process of decomposition, one hectare.

### PRODUCTION NOTES

Manual harvest and sorting of the grapes. Wine vinified and aged exclusively in small new oak barrels for about eight months. 100% malolactic fermentation. Aging 12 months in new pieces.

