



















GUIGAL SA

Guigal Hermitage Blanc 2017

\$83.00

* Suggested retail price



	Product code	13381789
	Licensee price	\$72.12
	Format	12x750ml
	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	Hermitage
	Varietal(s)	Marsanne 95 %
	Varietal(s)	Roussanne 5 %
	Alcohol percentage	13.8%
	Colour	White
	Sugar content	0.6
	Closure type	Cork
	À boire	Ageing up to 15 years



TASTING NOTES

Sustained straw yellow color. Very complex nose dominated by flowers and plants, often also characterized by acacia honey. Elegant woody notes. Spicy wine with a very strong structure for a white wine. This wine is made to stand the test of time. Harmony between an almost inexhaustible aromatic richness and a rigor very characteristic of these rare white wines. Very good pairing with lobster, goes well with spicy and garlic-based dishes, also with blue cheese. Serve between 10 and 12 ° C.

PRODUCT NOTES

Wine made from illustrious plots of the Hermitage appellation: Beaumes, Murets, Dionières and Pierrelles, with calcareous granite, clay-loam and sandy-gravelly soils.

PRODUCTION NOTES

Manual harvest and sorting of the grapes. During vinification, control of alcoholic fermentation and temperatures between 16 and 18 ° C. The wine benefits from a 24-month aging in wood (second wine cask).

