

GUIGAL SA

Guigal Condrieu 2018

\$80.50

* Suggested retail price

E. GUIGAL

	Product code	13260856
	Licensee price	\$69.89
	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	Condrieu
	Varietal(s)	Viognier 100 %
	Alcohol percentage	14.4%
	Colour	White
	Sugar content	0.3
	Closure type	Cork
	À boire	Ageing ip to 5 years

TASTING NOTES

Bright and limpid golden yellow color. Very intense nose of violets and fruits. Of remarkable aromatic purity, embellished by a smooth roundness and the expression of the Viognier grape with aromas of white peach and apricot. Lots of fat, richness and smoothness for a dry wine. Harmony between a beautiful freshness and a fruit which bathes in a fleshy roundness. Goes well with foie gras, scrambled truffles and delicate fish. Serve at 12-13 ° C.

PRODUCT NOTES

Soil and terroir: Steep terraced hillsides, granite arenas cultivated in the traditional way. - Average age of the vines: Around 25 years.

PRODUCTION NOTES

Manual harvest and sorting of the grapes. Alcoholic fermentation at low temperatures in new parts (1/3) and in stainless steel vats (2/3). 100% malolactic fermentation. This wine is aged for 1/3 in new oak barrels and for 2/3 in stainless steel tanks for eight months.

