


















GUIGAL SA

Guigal Saint-Joseph (blanc) 2018

\$43.50

* Suggested retail price

E. GUIGAL

	Product code	13949776
	Licensee price	\$37.78
	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	Saint-Joseph
	Varietal(s)	Marsanne 95 %
	Varietal(s)	Roussanne 5 %
	Alcohol percentage	13.5%
	Colour	White
	Closure type	Cork
	À boire	Aging up to 5 years

TASTING NOTES

Bright and limpid straw yellow color. Powerful and complex nose. Notes of white flowers very clearly perceptible. Delicate aromas of wood. Frank and supple attack. Lots of fat and roundness. Very aromatic finish with scents of pear and citrus. Wine marked by the freshness of aromas and fruit. The palate is powerful and round. Goes well with starters, fish and also goat cheese. Serve at 10 ° C.

PRODUCT NOTES

The vines are mostly located in the municipalities of Tournon and Sarras. Calcareous and sandy-pebbly granitic soil. Average age of the vines between 20 to 50 years.

PRODUCTION NOTES

Manual harvest and sorting of the grapes. Vinification by pressing, then fermentation at low temperature (16 to 18 ° C). 100% malolactic fermentation. Aging 50% in stainless steel vats, 25% in new oak barrels and 25% in single wine barrels.

