

Condrieu

E. GUIGAL

Origin

Country	France
Wine Region	Cotes du Rhone, Southern Rhone
Winery	E.Guigal

Technical Data

Grape Varieties	Viognier
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork
Vinification	Alcoholic fermentation at a low temperature in new barrels (1/3) and in stainless steel tanks (2/3). 100% Malolactic fermentation.
Ageing	Ageing in 100% in new French oak.

Description

In Brief

This white wine has remarkably pure aromas complimented by a soft roundness. A typical expression of the Viognier grape with its aromas of white peach and apricot. The grapes come from sand and granite with traditional cultivation on steep terraced slopes. Average age of vines: 30 years.

Tasting notes

Brilliant clear golden yellow. On the nose - intense aroma of flowers (violets), and fruity (apricot, peaches and citrus). Fresh and round on the palate. Rich, unctuous and full bodied. Harmonious with light acidity and round fleshy fruits. A delicate and elegant wine.

Food Pairing

Aperitif, fois gras or scrambled eggs and truffles, delicate fish.

Notes

