

# Côtes du Rhône White

## **Soil type**

Varied soil, sediment, limestone, granite.

## **Grape variety**

65% Viognier, 15% Roussanne, 8% Marsanne, 8 % Clairette, 2% Bourboulenc, 2% white Grenache.

## **Average age of vines**

25 years.

## **Winemaking**

low temperatures, temperature controlled alcoholic fermentation.

## **Ageing**

Stainless steel tanks.

## **Average yield**

35 Hl/Hectare.

## **Average annual production**

Around 700.000 bottles.

## **Tasting**

**Eye** : Yellow gold, clear and brilliant.

**Nose** : Freshness marked by the distinctive aromas of Viognier ;white flowers, apricot, acacia and white peach.

**Palate** : Fruity with plenty of richness and body.

**Overall** : A well-rounded wine with elegance, strength and balance.

## **Our comment**

Loyal followers of the GUIGAL Côtes-du-Rhône will enjoy this wine which flatters as much as its famous red cousin !



E. GUIGAL

E. GUIGAL

E. GUIGAL

PRODUIT DE FRANCE - PRODUCT OF FRANCE



CÔTES DU RHÔNE

*Appellation Côtes du Rhône Contrôlée*

E. GUIGAL

BOITÉ ET MIS EN BOUTEILLE PAR E. GUIGAL CHATEAU D'AMPUIS - 43000 - FRANCE