



E. Guigal, 2023

Condrieu AC

Country of origin
France

Grapes
Viognier

Serving temperature
9 - 12°C

Allergen notice
Contains sulphites

Alcohol content
14%

Character

A balanced and long-lasting white wine with an attractive yellow colour. Its bouquet is intense and complex, with aromas of apple, pear, citrus and vanilla. On the palate it is dry with a harmonious, full-bodied and mellow structure.

Wine type



Balanced wines

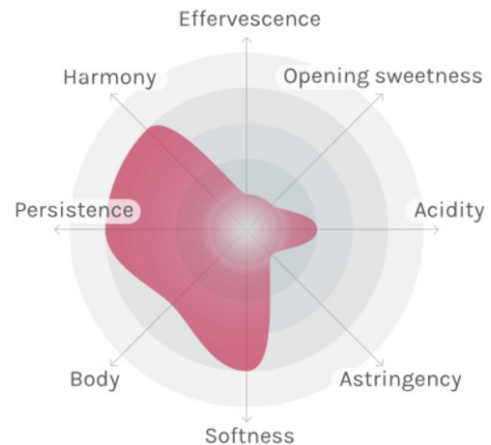


Lingering wines

Producer

E. Guigal

Philippe Guigal, a highly talented oenologist, runs the winery founded by his grandfather Etienne in Côtes du Rhône. Here everything is exceptional: the location on the steep slopes with their carved-in terraces and the barren soils through which the vines draw their water from a depth of up to 15 metres. The Guigals get the maximum from the vineyard and terroir, reflected in their top quality and small quantities. The ageing takes place in barriques from the in-house cooperage, and the great wines achieve top prices. No wonder that the Guigal Winery is one of Robert Parker's most awarded, with wines receiving 100 points.



Foodpairing



Poultry dishes with
dark sauce