

E. Guigal, 2022

Côtes-du-Rhône AC blanc

Country of origin France

Grapes Marsanne, Roussanne, Viognier

> Serving temperature 9 - 12°C

Allergen notice Contains sulphites Alcohol content 14.00%

Character

A long-lasting white wine with a strong, well-balanced fragrance of orange, apple and vanilla; a delight on the palate with a full-bodied, mellow harmoniousness and a long finish.

Wine type





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 disches with dark sauce