



## E. Guigal, 2018

Châteauneuf du Pape Blanc Saintes Pierres de Nalys

Country of origin  
France

Grapes  
Clairette, Bourboulenc, Grenache blanc, Roussanne, Diverse  
einheimische Rebsorten

Serving temperature  
9 - 12°C

Allergen notice  
Contains sulphites

Alcohol content  
13.5%

### Character

Rich and well-balanced, this pale yellow wine has fine aromas of peach, quince and pear, alongside floral notes of violet. On the palate, in addition to these comes a distinct flavour of exotic fruit, a touch of citrus and a delicious minerality. It is unbelievably soft, full-bodied and harmonious, with a delightful and sustained finish.

### Wine type



Balanced wines



Lingering wines

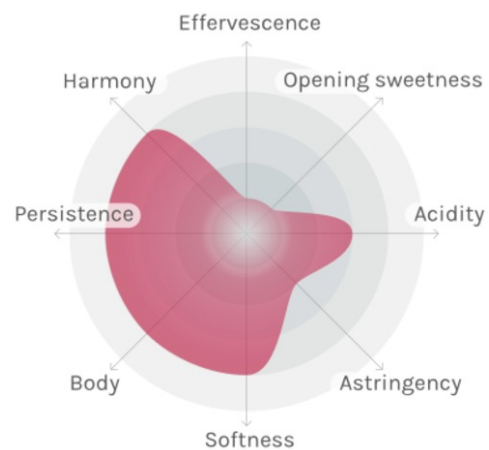


Full-bodied wines

### 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



Veal in a pale sauce



Fried or grilled seafood,  
with or without sauce



Soft cheese from cows'  
milk