



« Vintage after vintage, the Collection wines have become symbols which perfectly illustrate the family's ethos of supreme quality. Careful ageing, together with the meticulous attention paid every day by Marcel and Philippe Guigal to the selection and blending processes, bring to the fore the consistency and excellence of the great appellations of the Rhône Valley »

CHÂTEAUNEUF-DU-PAPE WHITE

A precise and generous wine with notes of white flowers and fruits. It is unctuous on the palate with a lovely freshness...

TERROIR

Soil Type : Rocky alluvial Rhone soils (galets) and red clay.



Grape Variety : 45% Grenache blanc, 25% Roussanne, 15% Clairette, 10% Bourboulenc, 3% Piquepoul, 2% Picardan.

Average age of vines : About 50 years.

Average yield : 30 Hl / hectare.

WINEMAKING

Temperature controlled fermentation at around 18°C

AGEING



8 months. One quarter in wood (barrel, demi-muids) of which 50% new.

TASTING

Eye : Pale youthful gold, brilliant.

Nose: Expressive nose of white flowers and peach.

Palate: Unctuous mouth, balanced and enhanced by a beautiful freshness.

Overall: Rich, round and elegant wine.



SERVICE

Service temperature : 10°C to 12°C.

Ageing potential : 3 to 5 years

Food and wine pairing : Varied starters, fish in salt crust, grilled, in tartare or sashimi and fresh or matured goat cheeses.

