



« The treasures are born in the very heart of the most legendary of the illustrious plots of the Maison Guigal. These precious bottles are as coveted as they are rare and have benefited from extreme care at every stage of the process, from the vine to the cellars. They are the sole incarnation of the inspiration and inheritance of centuries of viticulture in an exceptional terroir ».

## CONDRIEU « LA DORIANE »

Produced from the top 5 terroirs of this famed appellation, La Doriane is an extremely intense wine with a complex range of aromas. On the palate, it is round and fleshy with a lovely freshness which brings harmony

### TERROIR

**Soil Type :** Vines on very steep terraces:

" Côte Chatillon CONDRIEU, Shale, limestone.

" Côteau de Chéry CONDRIEU, Granit with iron oxyde

" Vernon CONDRIEU, Biotite granit.

" Colombier " St MICHEL s/RHÔNE, Decaying granite arenas.

" Volan St PIERRE DE BOEUF Muscovite granit with iron oxide

**Grape Variety :** 100% viognier

**Average age of vines :** 40 years

**Average yield :** 39 Hl / hectare.

### WINEMAKING

A wine made and matured exclusively in new oak barrels for 12 months. 100% malolactic fermentation.

### AGEING

9 months in new oak barrels.

### TASTING

**Eye :** Brilliant clear pale golden yellow.

**Nose :** White flowers, apricot, white peaches. Intensely powerful and elegant aromas.

**Palate :** Freshness, round, rich and full-bodied. Fully expressive of the terroir. Great finesse and freshness.

**Overall :** A pleasant light acidity is well balanced with round fleshy fruitiness.

### SERVICE

**Service temperature :** 12°C to 13°C.

**Ageing potential :** 8 years.

**Food and wine pairing :** Aperitif, foie gras or scrambled egg and truffles. Delicate fish.

