



« 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 « LUMINESCENCE »

Produced only four times in the history of the estate, Condrieu “Luminescence” is made from an early harvest of overripe grapes. A wine with great aromatic expression, it is mellow and full-bodied on the palate, without being heavy or cloying.



### TERROIR



Soil Type : Granite arenas, steeply terraced vineyards

Grape Variety : 100% viognier

Average age of vines : About 25 years

Average yield : 15 Hl

### WINEMAKING

Low-temperature alcoholic fermentation in new vats. Fermentation stops naturally at 14% ABV with 55 g/l of residual sugar.



### AGEING

12 months in new oak

### DÉGUSTATION

Eye: Intense, luminous golden yellow color.

Nose: Fresh fruit aromas of pear and white peach.

Palate: Very round and rich on the attack.

Overall: The opulent texture offers everything you would expect from a great Condrieu, with a finish that remains fresh and light.



### SERVICE

Service temperature : 10°C to 12°C.

Ageing potential : About 3 to 5 years.

Food and wine pairing : Enjoy as an aperitif or with a fresh fruit dessert.