



*« 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 »*

## CONDRIEU

This white wine has remarkably pure aromas complimented by a soft roundness. A typical expression of the Viognier grape with its aromas of white peach



### TERROIR

**Soil Type :** Sand and granite. Traditional cultivation on steep terraced slopes.



**Grape Variety :** 100% Viognier

**Average age of vines :** 25 years.

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

### WINEMAKING

Alcoholic fermentation at a low temperature in new barrels (1/3) and in stainless steel tanks (2/3). 100% Malolactic.



### AGEING

Aged for 1/3 in new oak barrels and 2/3 in stainless steel vats for 8 months.

### TASTING

**Eye :** Brilliant clear golden yellow.

**Nose :** Intensely flowery (violets), and fruity (apricot, peaches and citrus).

**Palate :** Fresh and round. Rich, unctuous and full bodied.

**Overall :** Harmonious with light acidity and round fleshy fruits. Delicate and elegant.



### SERVICE

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

**Ageing potential :** 3 to 5 years

**Food and wine pairing :** Aperitif, foie gras or scrambled eggs and truffles, delicate fish.