



« *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* »

## CÔTES-DU-RHÔNE WHITE

A white wine which will seduce thanks to the blend of grape varieties and its qualities which are as numerous as its famous red cousin's! Connoisseurs will recognise the dominant presence of Viognier.



### TERROIR

Soil Type : Varied soil, sediment, limestone, granite.



Grape Variety : 60% Viognier, 15% Roussanne, 10% Marsanne, 8 % Clairette, 5% Bourboulenc, 2% Grenache blanc.

Average age of vines : 25 years.

Average yield : 35 Hl / hectare.

### WINEMAKING

Low temperatures, temperature-controlled alcoholic fermentation.



### AGEING

Stainless steel tanks.

### TASTING

Eye : Yellow gold, clear and brilliant.

Nose : Freshness marked by the distinctive aromas of Viognier ;white flowers, apricot, acacia and white peach.

Palate : Fruity with plenty of richness and body.

Overall : A well-rounded wine with elegance, strength and balance.



### SERVICE

Service temperature : 10°C.

Ageing potential : 3 years

Food and wine pairing : Starters, fish, asian food.