



*« 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 »*

## SAINT-JOSEPH « LIEU-DIT » WHITE

Saint-Joseph « Lieu-dit » is produced from the « Saint-Joseph » registered vines which originally lent their name to the appellation. An expressive white wine with fleshy fruit on the palate and an elegant, balanced structure.



### TERROIR

**Soil Type :** Steep sloped vineyards. Gneiss with granite streaks. Lieu-Dit Cadastré « Saint-Joseph ».



**Grape Variety :** 95% Marsanne, 5% Roussanne.

**Average age of vines :** 20 to 75 years.

**Average yield :** 40 Hl / hectare.

### WINEMAKING

Temperature controlled alcoholic fermentation at 17°C.



### AGEING

12 months in new oak barrels (2/3) and 1/3 in barrels that previously held wine.

### TASTING

**Eye:** Eye : Straw yellow with golden tints.

**Nose :** Very complex with oaky floral notes. Hazlenuts and yellow fruit.

**Palate :** Very full-bodied attack. Fleshy fruit and round palate.

**Overall :** A balanced palate with complex aromas and a roundness which is very characteristic of this Saint-Joseph which comes from the best terroirs of the appellation.



### SERVICE

**Service temperature :** 10°C to 12°C.

**Ageing potential :** About 10 years.

**Food and wine pairing :** Fish, goats cheese.