



« 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 »

SAINT-JOSEPH WHITE

Elegant white flowers and delicate oaky notes lend great finesse and distinction to this wine.

TERROIR

Soil Type : Limestone and pebbly sand.

Grape Variety : 95% Marsanne, 5% Roussanne.



Average age of vines : 20 to 50 years. The vines are mainly situated in the communes of Tournon and Sarras.

Average yield : 35 Hl / hectare.

WINEMAKING

Temperature controlled fermentation at around 18°C.



AGEING

Stainless steel and oak barrels.

TASTING

Eye : Brilliant clear straw yellow.

Nose : Powerful and complex nose. Strong notes of white flowers. Delicate oak aromas.



Palate : A clean supple attack. Very aromatic finish with pears and citrus fruits.

Overall : Exceptionally fresh and fruity. Round and powerful on the palate.

SERVICE

Service temperature : 10°C to 12°C

Ageing potential : 5 years

Food and wine pairing : Starters, fish, goats cheese...

