

Condrieu is one of the most exotic and distinctive wines in the world, with its intense aromatics and flavors of apricots, white peach and citrus, and its luscious, almost umami body. It happens to come from a dramatically steep area, and one so small that were it not for several influential people, Marcel Guigal among them, the appellation and its Viognier grape would have been swallowed by history.

VINEYARD

Soils: The tiny appellation (500 acres total) is located on steep granite hillsides beginning at a bend in the Rhône river just south of Côte Rôtie and continuing intermittently about 12 miles further south. The granite hillsides have sand intermixed in their soils, and the vines average 30 years of age. Grape Variety: Viognier 100%

WINEMAKING

Fermentation: After hand harvesting and sorting, 2/3 of the wine was fermented in stainless steel, The rest was fermented and aged in barrels. All the wine underwent malolactic.

Aging: 100% new oak in barrels coopered exclusively by Guigal.

VINTAGE

Climate: Following the spectacular 2015 vintage in the Northern Rhône, the 2016 is another excellent vintage, though the path was not nearly as straightforward as in 2015. The spring was cool and wet and the vintage looking very late and complicated. Hot weather in July and no rain until September meant that vines were stressed from the other direction. Rain in September helped ensure wines with great concentration and ripeness.

TASTING NOTE

ONDRIEU

E.GUIGAL

Brilliant pale gold. The perfume (you can only call it that) has intense notes of violets, apricot, white peach, and citrus. Fresh and round on the palate, you feel the fat, the richness, yet the wine is so intensely dry and mineral. A harmony between freshness and fleshy roundness. A remarkable minerality.