



E. GUIGAL



Condrieu 2017

Condrieu

ESTATE

The more you learn about the Guigal family, the more astounding becomes their story. Their wines are the benchmarks for every Rhone appellation, and over the last thirty years they have become arguably the most lauded producer in the world. Year after year the Guigal family produces wines of exceptional quality that in all classes offer exceptional value.

WINE

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, 1/3 of the wine was fermented in new barrels, which it aged in for 8 months. The rest was fermented and aged in stainless steel. All the wine underwent malolactic.

VINTAGE

Climate: Very challenging climatic conditions that prompted harvest 10-15 days earlier than usual. There was not heavy rainfall, despite a few storms in August and September. Though lower yields, the wine produced is of excellent quality. There is a harmony between a beautiful freshness of fruit and creaminess for a dry wine. A remarkable minerality in this vintage.

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JEB DUNNUCK

"Leading off with the two Condrieu releases, the 2017 Condrieu offers an exotic, fresh, vibrant style that's going to gain weight with time in bottle. Terrific notes of pineapple, green citrus, and a hint of minerality all flow to a medium-bodied, balanced beauty that I'd be happy to own in quantity. For a hot, hot vintage, the estate preserved freshness and purity."