



# E. GUIGAL



## Condrieu La Doriane 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

La Doriane is a luxury cuvée of Condrieu that the Guigals have produced since the 1994 vintage. A great success since the first vintage, the wine always seems richly oaked and very fruity when young, transforming in 3-4 years into a seamlessly complex, aromatic and vibrant wine. La Doriane contradicts the accepted wisdom that Condrieu does not age well.

#### VINEYARD

*Soils:* The Viognier grapes for this wine are sourced from some of the finest sites in the appellation, including Côtes Chatillon, a steeply terraced vineyard overlooking the town of Condrieu itself. The other vineyards are Coteaux de Chery and Colombier, situated further south, and Château Volan – an exceptionally steep, south-facing vineyard near the town of Malleval.

*Farming:* Guigal performs several green harvests during the growing season in these vineyards to keep yields exceptionally low.

*Grape Variety:* Viognier 100%

#### WINEMAKING

*Fermentation:* Fermented and aged in 100% new oak barriques for 12 months, with a higher level of fine lees included in the fermenting must to help the wine integrate the oak character more completely. 100% malolactic fermentation.

#### 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. Harmony between a pleasant low acidity and a fruit that bathes in a fleshy roundness.

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#### WINE ADVOCATE

"Full-bodied, plush and opulent, loaded with flowers, melons and apricots. Yes, the oak is noticeable, but it adds a relatively restrained note of toasted almonds, serving to focus and lift the waves of succulent fruit. I'd drink this silky-textured beauty over the next few years, while it's still as showy as can be."