

Guigal's Côtes du Rhône Blanc both sets and steps outside the standard for the appellation and showcases one of the great secrets of the Guigal family: their specialization in the great white Rhone varieties. While only 2% of the Rhone's production is white, a full 25% of Guigal's production is white. This wine, based on Viognier, is both fresh and rich, with complex aromas and flavors of honeysuckle, pear, and kiwi, and a deep mineral streak. It is a beautiful, seamless wine that represents unbelievable value.

VINEYARD

Soils: Plantings that go into this wine are on varied soils, primarily sedimentary, limestone and granite. Farming: Guigal produces an almost completely distinct Cotes du Rhone Blanc due to their Northern Rhone mindset. Wines under this general appellation are dominated by

Southern Rhone grapes such as Clairette, Grenache Blanc, and Bourboulenc. Since 1991, the Guigals have searched for and encouraged plantings of Viognier for their Cotes du Rhone Blanc, as they believe it adds critical freshness and aromatics to the other varieties.

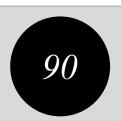
Grape Varieties: 60% Viognier, 15% Roussanne, 10% Marsanne, 8% Clairette, 5% Bourboulenc, 2% Grenache Blanc

WINEMAKING

Fermentation: Handled at low temperatures and then fermented 100% in stainless steel. Aging: 9 months after harvest

VINTAGE

Climate: Frost then rain then heatwaves didn't make harvest easy in the southern Rhône, but despite challenges, the 2017 vintage brilliantly balances freshness with expressive, concentrated fruit.



COTES DU RHÔNE

E.GUIGAL

JEB DUNNUCK

"The 2017 Côtes du Rhône Blanc has lots of Grenache Blanc as well as other permitted varieties. Notes of white flowers, citrus, and honeysuckle all emerge from this medium-bodied, vibrant white that has good acidity and a clean finish. As usual, it over-delivers."