

WINE

Crozes-Hermitage can be considered the gateway to the red and white wines of the Northern Rhône Valley: Crozes displays the unique, signature style of the sites and grapes of the Northern Rhône in an approachable, appealing and great value fashion. Whites make up less than 2% of production in the Rhône, but white wines are a little bit of a secret specialty at Guigal and today comprise 25% of their production. They specifically display an expressiveness and brightness while also capturing the warmth of the area. Explosive and exotic floral and fruit aromas and flavors meld with intense mineral notes, and the silky, powerful concentration of flavors has an appealing roundness that finishes remarkably fresh.

VINEYARD

Soils: Vineyards are from their estate holdings, with vines averaging 25 years of age and planted on soils of clay silt and sand and gravel.

Farming: Most Crozes-Hermitage is produced from the plains to the south and east of Hermitage, which tend to be straightforward. Guigal's approach is to make a more serious wine that maintains its approachability, has vigor, intensity and depth.

Grape Varieties: Marsanne 95%, Roussanne 5%

WINEMAKING

Fermentation: Handled at low temperatures and fermented in stainless steel Aging: 12 months

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.

Vineyard Work: Marsanne and Roussane grapes were down in volume, yet yielded well-structured wines with terrific brightness.

TASTING NOTE

E.GUIGAL

Golden, with aromas of white flowers (hawthorn) and acacia, and delicate notes of oak. Fine and elegant on the palate, with a full body, and lovely richness. Remarkable freshness, balancing finesse and richness.