

Soils: The vines are between 30-90 years of age, with the various blocks planted on granite limestone,

WINEMAKING

Fermentation: Temperature controlled fermentation, between 60-65 degrees Fahrenheit. Aging: 24 months in second year barrels.

VINTAGE

Marcel Guigal called 2015 "the vintage of a lifetime" and on par with 1929, 1947 and 1961, the anticipation while Guigal carried out their customary extended aging was almost too much to bear. From a vintage nearly as perfect as you could get, from vine dormancy right through harvest, the wines are spellbinding, with an utterly perfect balance of charm, complexity, and power.

Replenishing rain in the winter restored the water tables to supply the plants with nutrients, and then abundant sunshine and warmth helped the vines mature the berries to perfection as the generous diurnal shift maintained the acidity and freshness of the fruit.



E.GUIGAL

JEB DUNNUCK

"The 2015 Hermitage Blanc showed beautifully. From a number of lieux-dits (Beaume, Péleat, and Rocoules to name a few) and 80% Marsanne and 20% Roussanne, it has a crisp, mineral-laced style in its exotic aromas and flavors. With building richness and depth, a stacked mid-palate, and a big finish, drink it anytime over the coming 10-15 years. At this quality level, it should represent a terrific value."