



# E. GUIGAL

## Saint-Joseph Lieu-Dit Blanc 2017

### Saint-Joseph

#### 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

A result of its quality, Guigal's Saint-Joseph Blanc Lieu Dit comes from the "Saint-Joseph" vineyard that gives the appellation its name. This site convinced the Guigals to work in Saint-Joseph and help to restore the historic perception of Saint-Joseph as an appellation of utmost quality. Saint-Joseph Blanc is a serious wine, with weight and complexity, and is deeply reflective of its vineyard sites. A seamless balance of freshness and fruitiness, pleasure and interest, and flavors and structure. Guigal's specialty in whites is especially evident in this wine, as it is almost a deceptively serious wine.

#### VINEYARD

*Soils:* This Saint Joseph Blanc is comprised of fruit from the exceptional vineyards of Domaine J. L. Grippat (purchased in 2000) and de Vallouit (purchased in 2001), as well as some purchased fruit from hillside vineyards, all of the above around the communes of Tournon and Sarras. Guigal only works in the southern area of Saint Joseph, on intensely steep hillside sites of gneiss with streaks of granite.

*Vineyard Age and Yields:* The vines are from 20 to 75 years of age, with yields of 1.9 tons per acre on average.

*Grape Varieties:* 95% Marsanne, 5% Roussanne

#### WINEMAKING

*Fermentation:* Fermentation is in stainless steel, with a slow pressing allowing the wine to stay on its skins.

*Aging:* in 50% new oak barrels and 50% in 2nd year barrels for 1 month.

#### VINTAGE

*Climate:* The hot and dry and, above all, early season, resulted in smaller fruit and, in the end, lower yields. The Northern Rhone enjoyed an overall more consistent vintage than the South, with whites displaying a lovely balance of ripeness and acidity, and reds ripe but with the advantage of additional structural components coming from the phenolics.



#### TASTING NOTE

Straw yellow with golden tints. Very complex nose with hazelnuts, yellow fruit and oak accents. Full-bodied attack, with fleshy fruit and a round palate. Balanced with complex aromas and the roundness characteristic of the best sites of the appellation.