



E. GUIGAL

Above: The Guigal family spent nearly 15 years restoring Château d'Ampuis, the iconic 11th century property perched on the banks of the Rhône river. For generations, the building has remained a symbol of the region and of the world-renowned vineyards which surround it.

Condrieu 2020

Condrieu, France

ESTATE

The more you learn about the Guigal family, the more astounding their story becomes. Their wines are the benchmarks for every Rhône 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

Condrieu is one of the most exotic and distinctive wines in the world, with its intense aromatics and flavors of apricots, white peach and citrus, and its luscious, almost umami body. It happens to come from a dramatically steep area, and one so small that were it not for several influential people, Marcel Guigal among them, the appellation and its Viognier grape would have been swallowed by history. The tiny appellation (500 acres total) is located on steep granite hillsides beginning at a bend in the Rhône river just south of Côte Rôtie and continuing intermittently about 12 miles further south.

VINEYARD

Soils: Sand and granite. Traditional cultivation by hand on steep terraced slopes.
Yields: Average of 2.0 tons per acre, average age of the vines is 30 years.

WINEMAKING

Grape Varieties: Viognier 100%

Fermentation: After hand harvesting and sorting, 1/3 of the wine was fermented in new oak barrels and was subsequently aged in barrel for 8 months. The remaining 2/3 of the wine was fermented and aged in stainless steel. All the wine underwent malolactic fermentation.

Aging: Partially in stainless steel vats (2/3) and partly in new oak (1/3) coopered by Guigal at Chateau d'Ampuis.
Alcohol: 14.5%

VINTAGE

2020 was another drought year in the Northern Rhône, with a warmer than average winter and early budbreak, and despite some rain during this time, the rainfall total for the North was the lowest in 30 or more years. The heat continued through the summer, but without the spikes seen in 2019, and the maturation and development of the crop was even, if rather early. Harvest in Condrieu commenced on August 26th and was finished on September 12th. The Viognier fruit was clean and concentrated, and the resulting wines are rich yet balanced, with excellent acidity and freshness, and perfect ripeness. A vintage to enjoy both early and in a few years' time!

JEB DUNNUCK

"The base Condrieu from Guigal always delivers and the 2019 Condrieu is stunning stuff, giving up a beautiful bouquet of ripe nectarines, orange blossom, honeysuckle, and exotic flowers. Just classic Condrieu in every way, it's medium to full-bodied, with remarkable purity, a fleshy opulence, and a great, clean finish. Readers looking for a textbook Condrieu can't go wrong with this." - J.D., 11/2020

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Wine Enthusiast

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James Suckling

