



E. GUIGAL

Above: The Guigal family spent nearly 15 years restoring Chateau 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.



Hermitage Blanc 2016

Hermitage, France

ESTATE

The more you learn about the Guigal family, the more astounding becomes their story. 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

Hermitage is one of France's most spectacular and famous appellations, but Hermitage Blanc is one of the least-known yet most intriguing wines of the Rhône Valley. Composed primarily of Marsanne (95%) and small amounts of Roussanne (5%), it is relatively rare, accounting for only a small percentage of the production of the 309 acre Hermitage AOC.

VINEYARD

Soils: Planted on illustrious plots of the Hermitage appellation, Beaumes, Murets, Dionières and Pierrelles, with granite limestone, clay loam and sandy gravel topsoils on the famous granite mother rock.
Yields: Average of 2.3 tons per acre, average age of the vines is 35 years

WINEMAKING

Grape Varieties: 95% Marsanne, 5% Rousanne
Fermentation: Temperature controlled fermentation, between 60-65 degrees Fahrenheit
Aging: 24 months in second year oak barrels
Alcohol: 14%

VINTAGE

Following the spectacular 2015 vintage in the Northern Rhone, the 2016 is another excellent vintage, though the path was not nearly as straightforward as in 2015. The spring was cool and wet and the vintage looking very late and complicated. Hot weather in July and no rain until September meant that vines were stressed from the other direction. The late September rain and good weather through October, resulted in wines of rich concentration with a lot of freshness, and an uncommon openness.

94

vinous

"Light, vivid gold. Mineral-driven peach brandy, white pear, lemon pith and succulent herb aromas show fine detail and a hint of green tea. Densely packed and focused on the palate, offering an array of orchard and pit fruit flavors that take on anise and bitter quinine qualities as the wine opens up. Closes very long and stony, with a strong echo of bitter pear skin and a sweetening touch of honey." - JD, 9/2019

93 James Suckling

93 Jeb Dunnuck