



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.



Saint-Joseph Lieu Dit Blanc 2019

Saint-Joseph, 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

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: Sourced 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.

Yields: Average of 1.9 tons per acre, average age of the vines is 20 to 75 years

WINEMAKING

Grape Varieties: 95% Marsanne, 5% Roussanne

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

Ageing: 50% new oak barrels and 50% in 2nd year barrels for 9 month.

Alcohol: 14.5%

Wine Spectator

95

There's an exotic edge to the mix of papaya, creamed yellow apple, salted butter, chamomile and macadamia nut in this expressive white, all carried by a brioche- and white ginger-accented finish. Gorgeous. - JM 9/21