



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.



Condrieu 2018

Condrieu, 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

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

2018 is shaping up to be one of the truly great vintages in the Northern Rhône valley. Following a very wet Spring, Summer was dry and hot – the warmest vintage since 2003. Harvest was quick and early, starting on the last day of August and finishing in Côte Rôtie on September 20th. Yields were slightly above average, but the fruit was uniformly ripe.

vinous

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"Highly perfumed, mineral-accented pear, white peach and Meyer lemon scents are accompanied by hints of violet, saffron and honey that build with air. Juicy and seamless in texture, offering intense orchard and pit fruit and honeysuckle flavors that are sharpened and lifted by a core of smoky minerality. Finishes sappy, minerally and extremely long, leaving a hint of peach nectar behind, Guigal's Condrieu is consistently excellent but this one really stands out.- J.R. 5/2020

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Wine Spectator

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James Suckling

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Jeb Dunnuck

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