



E. GUIGAL

Crozes-Hermitage Blanc 2016

Crozes-Hermitage

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

Crozes-Hermitage is the "entry" appellation to the Northern Rhône Valley, but there are very clearly quality vineyard sites that can produce wines of appealing complexity and depth. While not much Crozes-Hermitage white is produced, Guigal has become the most important producer of white wine in the Rhône Valley, and from their vineyards and in their hands, Crozes displays an expressiveness and brightness while also capturing the warmth of the area. Explosive and exotic floral and fruit aromas and flavors meld with intense mineral notes, and the silky, powerful concentration of flavors has an appealing roundness that finishes remarkably fresh.

VINEYARD

Soils: Vineyards are from the Guigal estate holdings, with vines averaging 25 years of age and planted on soils of clay silt and sand and gravel. Yields are low at 2.1 tons per acre. It's important to note that most of Crozes-Hermitage is produced from the plains to the south and east of Hermitage, and these wines tend to be straightforward. Guigal's approach is to make a more serious Crozes that while maintaining its approachability, has vigor, intensity and depth.

Farming: The Guigal's work with organic and sustainable growers and practices.

Grape Varieties: 95% Marsanne, 5% Roussanne.

WINEMAKING

Fermentation: In stainless steel

Aging: 12 months, in stainless steel and a part in second use oak on the less.

VINTAGE

Climate: Following the spectacular 2015 vintage in the Northern Rhône, the 2016 is another excellent vintage despite challenges. 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. Rain in September and good weather through October proved fortuitous. The resulting wines have concentration with a lot of freshness, and an uncommon openness given the intensity of both these factors.



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WINE SPECTATOR

"Delightfully pure, with a mix of yellow apple, star fruit and white peach flavors racing through, lined with a bright honeysuckle thread. A kiss of lemon curd imparts roundness to the fresh finish."