



E. GUIGAL

Saint-Joseph Lieu-Dit Blanc 2016

Saint-Joseph

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

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: This Saint Joseph Blanc is comprised of fruit 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.
Vineyard Age and Yields: The vines are from 20 to 75 years of age, with yields of 1.9 tons per acre on average.

Grape Varieties: 95% Marsanne, 5% Roussanne

WINEMAKING

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

Aging: in 50% new oak barrels and 50% in 2nd year barrels for 1 month.

VINTAGE

Climate: Following the spectacular 2015 vintage in the Northern Rhône, 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. Good weather in October delivered a wine with great concentration and freshness, and an uncommon openness given the intensity of both these factors.



WINE ADVOCATE

"A blend of 92% Marsanne and 8% Roussanne fermented in 50% new oak and 50% second-fill barriques, it's ripe and honeyed, marked by aromas of toasted grain, then eases into flavors of toasted marshmallow and orange marmalade before gliding to a long, spicy finish."