

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.



Côtes du Rhône Blanc 2021

Rhône Valley, 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

Guigal's Côtes du Rhône Blanc both sets and steps outside the standard for the appellation and showcases one of the great secrets of the Guigal family: their specialization in the great white Rhone varieties. While only 2% of the Rhone's production is white, a full 25% of Guigal's production is white. This wine, based on Viognier, is both fresh and rich, with complex aromas and flavors of honeysuckle, pear, and kiwi, and a deep mineral streak. It is a beautiful, seamless wine that represents unbelievable value. Guigal produces an almost completely distinct Cotes du Rhone Blanc due to their Northern Rhone mindset. Wines under this general appellation are dominated by Southern Rhone grapes such as Clairette, Grenache Blanc, and Bourboulenc. Since 1991, the Guigals have searched for and encouraged plantings of Viognier for their Cotes du Rhone Blanc, as they believe it adds critical freshness and aromatics to the other varieties.

VINEYARD

Soils: Sedimentary, limestone and granite soils, with many pebbles and alluvial deposits. *Yields:* 1.8 tons per acre, average age of the vines is 35 years.

WINEMAKING

Alcohol: 14.5%

Grape Varieties: 60% Viognier, 15% Roussanne, 10% Marsanne, 8% Clairette, 5% Bourboulenc, 2% Grenache Blanc Fermentation: Low temperatures, temperature controlled alcoholic fermentation in stainless steel.

Aging: 9 months in stainless steel tanks.

VINTAGE

The 2021 vintage in the Rhône Valley is probably best known for the devastating April frosts that made the worldwide news. Unsettled Spring weather was followed by a cooler than usual Summer, dry but without the intense heat that marked the previous three vintages, and September brought some welcome rain. Ripening occurred late, and unevenly, but the extended growing season was something of a return to a 'normal' harvest schedule. The grapes had good concentration, healthy natural acidity and normal sugar levels. The resulting rose and white wines show excellent freshness and depth, while the reds will be full, rich, and lively – clearly benefitting from the extended maturation that the later harvest provided.



JEB DUNNUCK

"The base Côtes Du Rhône from Guigal has to be one of the greatest wines at the price point and volume produced. The 2021 Côtes Du Rhône Blanc offers lots of Viognier character in its apricot, flowers, ripe citrus, and dried herb-like aromatics. Medium-bodied on the palate, it's fresh, focused, and one heck of a high-quality white to enjoy over the coming year or three." - JD, 12/2022