



E. Guigal, 2022

Condrieu AC La Doriane

Country of origin
France

Grapes
Viognier

Serving temperature
9 - 12°C

Allergen notice
Contains sulphites

Alcohol content
14.5%

Character

A fruity, long-lasting yet light wine with a beautiful yellow colour. Its powerful bouquet has aromas of apple, quince and peach, a little citrus and a touch of exotic fruit, complemented by spicy and roasted dimensions: pepper, clove and vanilla, together with biscuit, toast and caramel. On the palate, these hefty aromas are repeated on a soft and harmonious structure, with in addition some vegetal notes of hay and straw, and a wonderfully long finish.

Wine type



Light wines



Sweeter wines



Lingering wines

Producer

E. Guigal

Philippe Guigal, a highly talented oenologist, runs the winery founded by his grandfather Etienne in Côtes du Rhône. Here everything is exceptional: the location on the steep slopes with their carved-in terraces and the barren soils through which the vines draw their water from a depth of up to 15 metres. The Guigals get the maximum from the vineyard and terroir, reflected in their top quality and small quantities. The ageing takes place in barriques from the in-house cooperage, and the great wines achieve top prices. No wonder that the Guigal Winery is one of Robert Parker's most awarded, with wines receiving 100 points.

