



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.



## Saint-Joseph Blanc 2017

Saint-Joseph, 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

The Guigals believe, as do a number of top producers working in the area, that Saint-Joseph will be one of the great stories in the next few decades, reaching the renown it received several hundred years ago. Saint-Joseph Blanc is a serious wine, with weight and complexity, and is deeply reflective of its vineyard sites. The 30 mile long district of Saint-Joseph, along the Western bank of the Rhône, extends from the southern part of Condrieu, through and around the town of Tournon, to the northern boundary of Cornas. Guigal only works in the southern area, around Tournon, the true heart and origin of the appellation.

### VINEYARD

*Soils:* Sedimentary, limestone and sandy soils, with many pebbles and alluvial deposits.

*Yields:* Average of 1.8 tons per acre, average age of the vines is 20 to 50 years

### WINEMAKING

*Grape Varieties:* 95% Marsanne, 5% Roussane

*Fermentation:* In stainless steel, with slow pressing allowing for the wine to stay in contact with its skins. The entire wine goes through malolactic fermentation.

*Aging:* Partially in stainless steel vats (50%) and partly in oak (25%) coopered by Guigal at Château d'Ampuis.

*Alcohol:* 13.5%

### VINTAGE

Very challenging climatic conditions that prompted harvest 10-15 days earlier than usual. There was not heavy rainfall, despite a few storms in August and September. Though lower yields, the wine produced is of excellent quality. There is a harmony between a beautiful freshness of fruit and creaminess for a dry wine. A remarkable minerality in this vintage.

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*"Translucent yellow. Vibrant, mineral-accented aromas of fresh pear, tangerine and white peach are complemented by a jasmine nuance that builds with air. Round and seamless in texture, offering densely packed orchard and pit fruit flavors that are sharpened by a refreshingly bitter lemon pith accent. Finishes smooth, broad and very long, leaving suave floral and mineral notes behind."- JR, 5/2020*

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