



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 2022

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

*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.  
*Alcohol:* 14%

### VINTAGE

2022 is yet another excellent vintage throughout the Rhône Valley, despite extremes of weather. After an unusually wet fall in 2021, winter was marked by drought and higher than normal temperatures. Bud-break was again early, about three weeks ahead of normal. The dry weather continued through flowering, and yields were down due to an even but light fruit-set. Summer was hotter than normal, with dry conditions finally alleviated by mid-August rains, leading to an early harvest — particularly for Whites and Rosés. However, the grapes were ripe and concentrated with superb natural acidity. The superb raw materials of this vintage have produced wines with great richness, balance and expression, with high quality throughout the region and at all levels. 2022 appears to be another complete and highly satisfactory vintage for the Rhône.

### TASTING NOTES

Yellow gold, clear and brilliant. Freshness on the nose marked by the distinctive aromas of Viognier; white flowers, apricot, acacia and white peach. On the palate it is fruity with plenty of richness and body. A well-rounded wine with elegance, strength and balance