



E. GUIGAL

Condrieu 2015

Condrieu

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

Condrieu is the ancestral home of the Viognier vine and is the source of one of the most exotic and distinctive wines in the world, with its intense aromatics and flavors of apricots, white peach and citrus, and its luscious, almost umami body. It happens to come from a dramatically steep area, and one so small that were it not for several influential people, Marcel Guigal among them, the appellation and its Viognier grape would have been swallowed by history.

VINEYARD

Soils: The tiny, parcelated appellation (500 acres total) is located on steep granite hillsides beginning at a bend in the Rhône river just south of Côte Rôtie and continuing intermittently about 12 miles further south. The granite hillsides have sand intermixed in their soils, and the vines for this wine average around 30 years of age, and only produce around 2.4 tons of fruit per acre.

Grape Variety: 100% Viognier

WINEMAKING

Fermentation: After hand harvesting and sorting, 1/3 of the wine was fermented at low temperatures in new oak barrels and 2/3 in stainless steel tanks.

Aging: The wine underwent malolactic fermentation, and aged 9 months in new oak barrels before bottling.

VINTAGE

Climate: When Marcel Guigal called 2015 "the vintage of a lifetime" and on par with 1929, 1947 and 1961, the anticipation while Guigal carried out their customary extended aging was almost too much to bear. From a vintage nearly as perfect as you could get, from vine dormancy right through harvest, the wines are spellbinding, with an utterly perfect balance of charm, complexity, and power.

Replenishing rain in the winter restored the water tables to supply the plants with nutrients, and then abundant sunshine and warmth helped the vines mature the berries to perfection as the generous diurnal shift maintained the acidity and freshness of the fruit. To buy, drink, age and, above all, enjoy as often as possible!



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WINE ADVOCATE

"Guigal's 2015 Condrieu is a blockbuster that, if not for its big brother, would be one of the wines of the vintage. Aged in one-third new barrels and two-thirds in tank, it's a rich, unctuous, thrillingly textured beauty that has plenty of orange blossom, flower oil, tangerine and peach. Fruit-loaded, with just a touch of minerality, it should be drunk over the coming 2-4 years."