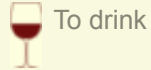




CÔTES-DU-RHÔNE WHITE 2008

Consumption



Soil type

Varied soil, sediment, limestone, granite.

Grape variety

55% Viognier, 20% Roussanne, 10% Marsanne, 10% Clairette, 5% Bourboulenc.

Average age of vines

25 years.

Winemaking

Low temperatures, temperatures controlled alcoholic fermentation.

Maturation

Stainless steel tanks.

Average yield

33 HI / hectare.

Average annual production

About 250,000 bottles

Tasting

- * Eye: Yellow gold, clear and brilliant.
- * Nose: Freshness marked by the distinctive aromas Viognier, white flowers, apricot, acacia and white peach.
- * Palate: Fruity with plenty of richness and body.
- * Overall: A well-rounded wine with elegance, strength and balance.

Serving temperature

10 °C

Ageing potential

3 years.

Food and wine matching

Starters, fish, asian food.

Winemakers tip

Loyal followers of the GUIGAL Côtes-du-Rhône will enjoy this wine which flatters as much as its famous red cousin!

