

Château d'Ampuis



TÉL : 04 74 56 10 22
FAX : 04 74 56 18 76
WEB : www.guigal.com
REG. COM. LYON 74 B 823
S.A. AU CAPITAL DE 2 000 000 €

BUREAUX ET CAVES
ROUTE NATIONALE AMPUIS

E. GUIGAL
69420 AMPUIS - FRANCE

CODE APE : 513 J
T.V.A. FR 61300986619
ACCISE : FR 01263E0022
SIRET : 300 986 619 00025
CH. POST. LYON 6 826 28K

SIEGE SOCIAL
CHÂTEAU D'AMPUIS



NAME OF THE WINE:

CONDRIEU " La Doriane" 2007

GEOLOGY OF THE SOIL:

Granite arenas. Terraced vineyards, extremely steep.
"Cote Chatillon" CONDRIEU – 1 hectare
"Colombier" ST MICHEL SUR RHÔNE– 1 hectare.
"Volan" ST PIERRE DE BŒUF – 1 hectare.

GRAPES:

100% Viognier.

AGE OF THE VINEYARDS:

Around 30 years.

YIELDS:

35 Hl / hectare.

SURFACE:

3 hectares.

VINIFICATION:

Use of the skin contact technique during 8 hours. Vinified in new oak barrels only. Batonnage. Control of the temperatures during the alcoholic fermentation in the barrels.

AGEING:

8 months in new oak casks.

PRODUCTION:

About 15.000 bottles.

GLOBAL TASTING FEATURES ON THIS WINE:

Appearance :

Clear and bright robe of a pale golden colour.

On the nose :

Aromas of apricots, white flowers and peaches that are both powerful and elegant.

On the palate :

The wine, which wonderfully expresses its terroir, is delicate and remains fresh despite its richness and fat.

Main qualities :

The fruit is round and plump ; it combines harmoniously with a pleasant acidity.

CELLARING:

5 to 8 years.

SERVING TEMPERATURE:

12°C to 13°C

SUGGESTIONS FOR SERVING:

As an aperitif, with foie gras, scrambled eggs with truffles or delicate fish dishes.