



Above: The Guigal family spent nearly 15 years restoring Chateau 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.

Châteauneuf-du-Pape Blanc 2019

Châteauneuf-du-Pape, 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 produces an intensely concentrated, inviting and complex Châteauneuf-du-Pape that is almost unique to the region today. Their passion for Châteauneuf, the leading appellation of the Southern Rhône, runs as deeply as that for their home sites in the Northern Rhône. The combination of working with top fruit that has perfect ripeness, along with their extraordinary patience in the cellar, results in rich and full, yet savory, spicy, seamless and balanced wines. Wines to enjoy immediately but capable of aging, and, above all, wines that leave you wanting more.

VINEYARD

Soils: Rocky alluvial vineyards (the famous "galets") and red clay soils
Yields: Average of 1.0 tons per acre, average age of the vines is 50 years

WINEMAKING

Grape Varieties: White Grenache 45%, Roussanne 25%, Clairette 15%, Bourboulenc 10%, Piquepoul 3%, Picardan 2%
Fermentation: Traditional harvest, sorting and vinification in temperature controlled stainless steel tanks
Aging: One quarter of the wine is aged in French oak barrels, 50% new, for 8 months
Alcohol: 13.5%

VINTAGE

2019 was another warm and dry vintage in the southern Rhône, marked by insistent drought and repeated heat waves during the season. With little disease pressure or frost, the crop was of normal size, but reduced during the growing season by a lack of water. The grapes were concentrated, rich in sugar, and relatively low in acidity. The Châteauneuf du Pape harvest started in August in order to help retain acidity in the grapes, and the higher elevation of many of the source vineyards for this wine helped retain freshness. The crop was clean and ripe, with great concentration and aromatic expression. The Guigal 2019 Châteauneuf du Pape offer aromas of spring flowers and flavors of peaches, vanilla, and baking spices, all bound up in a forward and accessible wine that will give the greatest pleasure over the next 10 years.



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