

Guigal

The Guigal Saint-Joseph Lieu Dit Blanc is a refined and expressive white wine from the Saint-Joseph appellation in the Northern Rhône Valley. With a blend of 95% Marsanne and 5% Roussanne, this wine exemplifies elegance and complexity, offering a perfect balance of freshness, fruit, and minerality.

St Joseph Lieu Dit Blanc 2021

Northern Rhône, France

Region and Vineyards

The **Saint-Joseph** appellation is located on the steep, terraced hillsides along the **Rhône River**, known for its distinctive **gneiss and granite soils**. These soils, rich in minerals, provide excellent drainage and lend a unique minerality to the wines. The vineyards for this wine are primarily sourced from the southern part of the appellation, around the villages of **Tournon** and **Sarras**.

The vines, aged between **20 and 75 years**, are planted on these steep hillsides, producing low yields with an average of **1.9 tons per acre**, ensuring concentrated fruit. Guigal's acquisition of vineyards from **Domaine J.L. Grippat** and **Domaine Vallouit** has further elevated the quality of their **Saint-Joseph Blanc**.

Winemaking

The **Guigal Saint-Joseph Lieu Dit Blanc 2021** is made with precision and care. The grapes are **hand-harvested** and undergo a **slow pressing** process to preserve the wine's delicate fruit character. Fermentation takes place in **stainless steel tanks**, allowing the freshness and purity of the fruit to shine through.

The wine is then aged for **9 months**, with **50% in new oak barrels** and **50% in second-year barrels**, adding subtle notes of vanilla and toast without overpowering the natural flavors. This balance of oak and stainless steel fermentation results in a wine that is both fresh and structured, with a rich texture and long finish.





Alcohol:13,50 %

Composition: 95% Marsanne, 5%

Roussanne







St Joseph Lieu Dit Blanc 2021

Tasting Notes

- **Color**: Bright, pale yellow with golden highlights.
- Aroma: The nose offers enticing aromas of white flowers, brioche, tangerine , and grilled peach, alongside subtle hints of almond and vanilla from the oak aging.
- Palate: On the palate, the wine is medium-bodied and beautifully balanced.
 Flavors of stone fruits such as peach and apricot are complemented by vibrant acidity and a rich mineral undertone. The oak influence is subtle, adding complexity without overwhelming the fresh fruit flavors.
- **Finish**: The finish is long and lingering, with a crisp minerality and notes of **citrus zest** and **toasted nuts**, showcasing the wine's aging potential.

Did You Know?

The **Lieu Dit** vineyard that provides the name for this wine is one of the most prestigious sites in **Saint-Joseph**. It was this vineyard that initially convinced the **Guigal family** to work in the region, helping restore **Saint-Joseph's** historic reputation for producing high-quality wines.

Wine Pairing Ideas

- **Grilled scallops with lemon butter**: The richness of the scallops is balanced by the wine's vibrant acidity and mineral complexity.
- **Roast chicken with thyme and garlic**: The wine's subtle oak influence pairs beautifully with the savory flavors of roast chicken and herbs.
- **Herb-crusted goat cheese**: The wine's floral and citrus notes complement the tangy, creamy texture of goat cheese.
- **Lobster risotto**: The creamy texture of the wine matches the richness of the risotto, while its freshness lifts the dish.



Robert Parker (RP): 94 Points (2020)

Hints of pencil shavings and crushed stone accent blackberries and blueberries on the nose of Guigal's 2020 Saint-Joseph Lieu-Dit Saint-Joseph. Looking even better now than it did prior to bottling, it's a knockout example of this fabled site, medium to full-bodied, concentrated and intense, with fine-grained, silky tannins allied to terrific freshness and length. Although it may go through open and closed phases along the way, it should drink well for two decades from the vintage.



Decanter (DCT): 93 Points (2019)

An exuberantly oaky nose and rich on the palate, plenty of oak spice, cashew and touch of peach skin with a lovely dry extract and saltiness on the long finish. A rich vintage, and a delicious one. Picked 25th August. (MW)



