



Guigal

The Guigal Ermitage Ex Voto Blanc is a rare and prestigious white wine from the Hermitage appellation in the Northern Rhône. This wine is crafted only in exceptional vintages and is a blend of 90% Marsanne and 10% Roussanne, delivering extraordinary richness, complexity, and depth.

E. GUIGAL



Ermitage Ex Voto Blanc 2017

Northern Rhône, France

Region and Vineyards

The **Hermitage** appellation is situated on the steep slopes along the **Rhône River**, known for its **granite and stony soils** that provide ideal conditions for **Marsanne** and **Roussanne**. The **Ex Voto Blanc** is sourced from two specific vineyard plots: "**Murets**" (90%) and "**Hermite**" (10%). The soils in **Murets** are composed of **alluvial deposits** and stones, offering great drainage and fostering the development of mineral-rich, concentrated wines, while **Hermite** has loess and sandy-clay soils.

The vines, aged between **50 and 90 years**, contribute to the intense concentration and complexity of the grapes. The vineyard's steep slopes and specific soil composition are key to the wine's structure, freshness, and ability to age gracefully.

Winemaking

The **Guigal Ermitage Ex Voto Blanc** is vinified with great care, beginning with **hand-harvesting** the grapes at optimal ripeness. The wine is fermented in **new oak barrels**, and **malolactic fermentation** is carried out to soften the wine's texture and add depth. The wine is then aged for **30 months** in **100% new oak barrels**, which imparts layers of complexity while preserving the wine's intrinsic fruit character and minerality.

This extended oak aging results in a wine of remarkable richness, with the oak well-integrated into the wine's profile, allowing the natural flavors of the **Marsanne** and **Roussanne** to shine through.

Alcohol :13,00 %

Composition: 90% Marsanne, 10%
Roussanne



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Tasting Notes

- **Color:** Bright, clear straw yellow with a hint of gold.
- **Aroma:** The nose is rich and complex, with aromas of **white flowers** like **acacia** and **hawthorn**, alongside notes of **honey**, **pear**, and a touch of **toasted almonds** and **brioche**.
- **Palate:** The palate is full-bodied and opulent, with flavors of **ripe stone fruits** (apricot, peach) and **honey**, complemented by a creamy texture and a mineral backbone. The wine's **acidity** provides freshness and balance, while the oak imparts subtle vanilla and toast notes.
- **Finish:** The finish is long and persistent, with lingering notes of **almond**, **honey**, and a hint of **salinity**, showcasing the wine's terroir and aging potential.

Did You Know?

The name **Ex Voto** is a Latin expression meaning "in fulfillment of a vow" and reflects **Guigal's** commitment to crafting exceptional wines in honor of the prestigious **Hermitage** appellation. The **Ex Voto Blanc** is only produced in the finest vintages, making it a true rarity among Rhône whites.

Wine Pairing Ideas

- **Lobster thermidor:** The richness of the wine complements the creamy, luxurious sauce of this dish, while the acidity cuts through the richness.
- **Roasted veal with morels:** The earthy flavors of the morels are perfectly balanced by the wine's fruity and mineral notes.
- **Grilled sea bass with lemon and herbs:** The wine's freshness and minerality enhance the delicate flavors of the fish, while its creamy texture complements the herbs and citrus.
- **Aged Comté:** The wine's nutty, toasty elements make it an ideal match for the rich, savory flavors of Comté cheese.

Jeb Dunnuck (JD) : 99 Points (2017)



Just about perfection in a glass, the 2017 Hermitage Ex Voto Blanc is a tour de force, offering a heavenly bouquet of white currants, quince, toasted bread, spice box, and assorted flower oil-like nuances. Deep, full-bodied, and massively concentrated on the palate, it has a distinct salty minerality, a stacked mid-palate, and bright acidity, all making for a Hermitage Blanc that needs 4-5 years of bottle age, yet will keep for two decades or more.

Wine Spectator (WS) : 97 Points (2017)



Lush, exotic and thoroughly beguiling, with waves of creamed peach, pear, quince and yellow apple rolling through, laced with subtle threads of quinine, chamomile and acacia before picking up a flourish of hazelnut and bitter almond on the finish. A real showstopper. Marsanne and Roussanne. Drink now through 2037.



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Vinous (Antonio Galloni) (VN) : 96 Points (2017)

Vivid straw-yellow. Highly perfumed scents of ripe pear, nectarine, lemon rind, honey and pungent flowers, with a smoky mineral overtone building steadily. Offers palate-staining orchard and pit fruit flavors that are complemented by suggestions of toasted nuts and vanilla. Weighty yet distinctly energetic as well, betraying no excess fat. Delivers emphatic mineral thrust and repeating florality on the strikingly long, penetrating finish, which leaves a suggestion of dried pear brandy behind. (JR)



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