



Gigondas - 2020

Soil type

Located in and around the famous area called "Dentelles de Montmirail" the landscape typicity is made by a rocky bar (between 100 and 600 meters high). Soils are made of clay and sand with limestone. The "Dentelles" appeared thanks to the pressure between the Pyrénées and Alps mountains. This is a land of predilection to produce both powerful and fresh wines. Nights are cooler and the grapes ripeness usually comes in late september.

Grape variety

Grenache noir, Syrah, Mourvèdre.

Winemaking & ageing

Traditional wine-making in stainless and concrete vats. Crushed and destemmed grapes. Average of 18 days of vatting with pigeages. Aging in vats mostly and oak barrels. Bottling after 12 -14 months.

Tasting

Deep red garnet color. Aromas typical for Grenache with ripe black fruit, blackberry. A powerful Gigondas, racy but harmonious and well balanced. The finish is long on spices touches (pepper) and minerals (crushed rocks, graphite).

Advices

To drink between 1 and 8 years. Best poured at 17°C.

