

Gigondas Red



Grape variety: 30% Syrah, 70% Grenache.

Harvest: manual harvest.

Terroir: sandy clay-limestone.

Vinification: traditional, varietal by varietal, destemmed harvest, 30 days of vatting with punching down, pumping over and daily batonnage alternately.

Consumption: ideal over 3 to 5 years, conservation for 5 to 7 years. Serve between 16 and 18 ° C.

Aging: concrete tank

Characteristics: very beautiful purple dress. On the nose, aromas of black pepper, candied fruit, fig, cherry. Dense and concentrated on the palate with tight tannins, spicy and coffee notes.

Accompaniment: game, red meats cheeses

