



GIGONDAS

ROUGE 2022

GRAPES

80% Grenache - 20% Syrah

WINEMAKING

Vatting: completely destemmed, maceration for 21 to 30 days, depending on our tasting. Alcoholic fermentation between 25 and 28°C, ambient yeast is used to allow the optimal expression of our terroir. Aging in concrete vats.

TERROIR

Climate: Mediterranean
Soil type: clay-limestone

AGE OF VINES

30 to 50 years old

ALCOHOL

15%

CULTURAL PRACTICE

Cultivation: sustainable, HVE 3
Vineyard management method: on Royat cordon, disbudding
Yield: 36hl/ha

TASTING NOTE

Colour: beautiful, intense ruby with hints of violet
Nose: notes of ripe fruit, warm spices and violets;
Palate: generous, full and opulent; the tannins are present but silky; fresh, pleasant finish with hints of menthol;

TASTING ADVICE

Service: 18-20°C
Food and wine pairing: to be enjoyed with meat in sauce or game and, our favorite, wild boar stew.
Aging potential: 6 to 8 years