

# Vignerons d'Aubune, AOC Gigondas, Rouge, 2020

AOC Gigondas, Vallée du Rhône, France

# TERROIR

stige & Terro

D'AUBUN

ILS EN BOUTEILLE À LA PROPATETE GIGONDAS Appellation d'Origine Protégée CRU DES CÔTES DU RHÔNE This Gigondas owns the richness in a pebbly and clayey soil.

#### WINEMAKING

For over a century, our philosophy has been to let our magnificent terroir express its full potential. This approach determines everything we do in the vineyards and winery: minimal use of fertilizer, picking the grapes at full ripeness, and a combination of traditional and modern winemaking methods.

15 % VOL.

# VARIETALS

Grenache noir 57%, Syrah 37%, Mourvèdre 4%, Cinsault 2%

# SERVING

This wine will release all its aromas at a temperature of 16°C. It is enjoyable very young, but can easily age for 4 - 6 years.

#### TASTING

This wine is very aromatic and slightly spicy, with hints of red and black fruit, morello cherries, and violets. It is full-bodied on the palate with smooth, ripe tannin. The beautiful, long aftertaste features hints of garrigue and liquorice.

#### FOOD PAIRINGS

Ideal with duck and black olives, roast free-range poultry, and courgette flower fritters.



VIGNERONS



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