



Domaine Carobelle, AOC Gigondas, Rouge, 2015

AOC Gigondas, Vallée du Rhône, France

PRESENTATION

This estate is located in the foothills of the Dentelles de Montmirail in the heart of southern France, between 300 and 500 metres in altitude. Domaine de Carobelle has been producing pure, natural, elegant wines for several generations. Grown organically, with passion and rigour by Jean Paul Grangeon, the old Grenache and Syrah vines produce a balanced, rich, and complex wine with intense black fruit and spicy flavours.

TERROIR

This Gigondas owes its rich, complex flavour to a fine terroir with clay soil.

WINEMAKING

The vines are treated exclusively with natural plant protection products. This organic approach enables us to produce a natural healthy wine that reflects the terroir of Gigondas. The grapes are picked and meticulously sorted by hand. Our cellarmaster ferments the grapes traditionally to guarantee wine that is faithful to the terroir. It is then aged for 6-8 months to make the tannins round and to add the aromatic complexity worthy of the finest wines of Gigondas.

AGEING

Finally, the aging on fine lees, between 6 and 8 months, rounds tannins and brings an aromatic complexity worthy of the biggest Gigondas.

VARIETALS

Cinsault, Grenache, Syrah

15 % VOL.

TECHNICAL DATA

Production volume: 173 hL

Residual Sugar: inférieur à 2 g/l

SERVING

Ideal serving temperature: 18°C. While enjoyable young, it will nevertheless improve for 6-8 years.

TASTING

This wine has a lovely dark colour. It is balanced, rich, and complex on the palate. The lovely bouquet of forest fruit (blackberry and blueberry) and spice (pepper and cinnamon) is enhanced by aeration.

FOOD PAIRINGS

This wine is perfect with veal, or dark chocolate cake, and benefits from decanting.

REVIEWS AND AWARDS

14,5/20

Guide Bettane et Desseauve des vins de France - 2017

