



Nos Grands Vins, Gigondas Rouge 2020

AOC Gigondas, Vallée du Rhône, France

PRESENTATION

These rare cuvées come from our finest plots and only in the best vintages. They reflect our experience and our passion to produce racy and elegant wines.

TERROIR

Old Grenache vines at the foothills of the Dentelles de Montmirail consisting of limestone and blue clay.

WINEMAKING

Long fermentation (20-30 days) at controlled temperatures with daily pumping over and «délestage» (rack and return)

AGEING

9 months in oak barrels

VARIETALS

Grenache noir, Syrah, Mourvèdre

SERVING

16-18°C

TASTING

Deep ruby-red colour and a powerful nose of blackcurrant, toast, spice and garrigue. Strong, yet elegant and smooth on the palate with flavours of black fruit, mocha and liquorice. The final is very long.

FOOD PAIRINGS

Truffle ravioli, veal chop with mushrooms, mature cheeses and dark chocolate deserts.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

