



Nos Grands Vins, Gigondas Rouge 2022

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.

THE VINTAGE

Between heat and drought, the weather conditions have been challenging again this year. However, thanks to the remarkable resilience of our vines and the dedicated efforts of our Artisan Winegrowers and technical staff, the 2022 vintage promises to be of outstanding quality.

WINEMAKING

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

AGEING

9 months in oak barrels

VARIETAL

Syrah

14,5 % VOL.

Contains sulphites.

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.

