

The Gigondas appellation: The vines culture dates back to Antiquity, and the oldest written mention of the Gigondas vineyard dates from the 12th century. Its name comes from the Latin "Jucunditas" meaning "joy" and "glee". It was the first Côtes-du-Rhône Villages reaching the rank of "Cru" in 1971. Gigondas wines are a specific expression of high-altitude Grenache, associated with Syrah and Mourvèdre. They combine power, elegance, finesse and freshness. Limestone from Dentelles de Montmirail brings a distinctive minerality to this very specific cru from the southern Rhône Valley.

**AOC created in 1971 | 99% red wines | 1% rosé wines | 1 200 hectares of vines | 34 319 hl / year |
Average yield 29 hl / hectare | 32% of the production is exported | 2 800 hours of sunshine |**

Grape varietals: Grenache 70%, Syrah 20%, Mourvèdre 10%



Terroir: Hot and dry southern climate with a Mistral influence. The vines are located at the foot of the Dentelles de Montmirail mountains, with some of them being planted at an altitude of 500 meters.

Soils made of old alluvium, red clay and sand.



Average age of vines: 40 years.



Winemaking method: Traditional, with a long maceration.

Ageing: 2 years in large oak casks (foudres).

Yearly production: 120 000 bottles.



Tasting notes:

Eye: Deep ruby colour.

Nose: Berries, plums, liquorice and signs of barrel ageing

Palate: Generous, powerful complexity and spices. The mouth is full bodied and have a long finish.

Overall: A complex wine full of tannins with a great balance.



Ageing potential: Up to 8 years.

Service temperature: 16°C - 18°C

Food pairings: Red meat, game and cheese.

