



DOMAINE  
DE  
PIÉBLANC

APPELLATION GIGONDAS CONTRÔLÉE

## PALLIEROUDA

**VINES** 60 years-old vines from the locality *Pallierouda* at the foot of the village of Gigondas. A mixture of limestone, stony, marly soil on a terroir called Le Cône de la Font des Papes.

**GRAPE VARIETIES** 70% Grenache, 30% Syrah

### VITICULTURE

Organic conversion.

Manual picking in 15kg crates – selection of grapes on sorting conveyor before destemming.

### WINEMAKING

48h cold temperature maceration before fermentation. Fermentation (average 20 days) in temperature-controlled stainless-steel tanks with daily pumping.

### MATURING

The Grenache is aged in 750 L terra cotta jars and the Syrah in 450 L oak barrels from Maison Chassin during 18 months.

### AGEING POTENTIAL

10 years and over.

### TASTING NOTE

Fine nose opening up on slight notes of roasting such as mocha. The mouth is supple suggesting strawberry jam and liquorice. A velvet long and elegant finish.

