



LES TERRES

AOC GIGONDAS

95% Grenache, 5% Cinsault BLEND	50 YEARS OLD AGE OF VINES	_____ VINTAGE
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TERROIR

TOPOGRAPHY

'Cône de la Font des Papes' historic land of the Gigondas appellation.

SOL

Unrolled limestone fragments and sandy-clay matrix. Ideal soil for Grenache.

ATMOSPHERE

At the foot of the village of Gigondas, in the shadow of the Dentelles de Montmirail and the Cellar, a single plot of land, battered by the wind and sun.

GRAPES JOURNEY

WORK

Hand-picked in 15 kg crates. One night in a cold room, hand-sorted, destemmed, then filled into the tanks by gravity.

VINIFICATION

In stainless steel vats, cold pre-fermentation maceration for 48 hours. Vatting for approximately 20-25 days with gentle daily pumping over.

AGEING

12 months in stainless steel and concrete tanks.

TASTING NOTES



ORGANIC WINE

