



PALLIEROUDA

AOC GIGONDAS

70% Grenache, 30% Syrah BLEND	50 YEARS OLD AGE OF VINES	_____ VINTAGE
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TERROIR

TOPOGRAPHIE

The ancient terrace of Ouvèze, historic land of the Gigondas appellation (120k years old).

SOIL

Rounded limestone pebbles and sandy-clay matrix. Land known for its Grenache grapes of great finesse.

ATMOSPHERE

At the foot of the village of Gigondas, in the shadow of the Dentelles de Montmirail and the Cave, 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 tanks, cold pre-fermentation maceration for 48 hours. Vatting for approximately 20-25 days with gentle daily pumping over.

AGEING

Grenache in terracotta amphora, Syrah in old 450-litre oak barrels for 18 months.



TASTING NOTES

ORGANIC WINE

