



Gigondas



LOCATION: This wine comes from parcels located on Gigondas' terraced slopes, facing directly north, at the foot of the famous Dentelles de Montmirail.



VINEYARDS AND TERROIR:

The old Grenache, Syrah and Mourvèdre vines are planted on fairly poor, calcareous-marl soils, resulting in late ripening grapes and powerful wines



GRAPE VARIETIES: Grenache noir (50 %) Syrah (40 %) Mourvèdre (10 %)



PRODUCTION:

The grapes are entirely de-stemmed and placed in temperature-controlled vats to macerate for around 28 days with two rack-and-return operations at the start of fermentation, followed by two pumping-over operations per day. 55 % of the wine is aged in vat, and 45 % in 450L barrels previously used for 1 or 2 vintages, for a period of 12 months, before being blended with the vat-aged wine



TASTING NOTES:

Deep on the nose with pronounced spicy aromas (pepper, nutmeg), typical of the appellation and which accentuate the aromas of blackcurrants and raspberry jam.

On the palate, the wine shows a solid yet nicely coated structure, volume and superb length.



SERVING AND FOOD PAIRINGS:

Serve at 17-18 °C to allow the wine to express its full complexity. Decanting before serving would also be beneficial. This Gigondas can be paired with guinea fowl, coq au vin, a beef stew or casserole, and other prepared dishes, even if spicy or highly seasoned.



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