

GIGONDAS

RHÔNE VALLEY



Gigondas reveals a generous, deep wine, where ripe black fruit mingles with spice and garrigue notes. The full, structured palate keeps a lovely balance between power, freshness and silky tannins. A red of real character, elegant and warm, made for fine dining.

Grape variety

60% Grenache, 30% Syrah, 10% Mourvèdre

Serving temperature

14 à 16°C

Harvest

Hand-harvested

Colour

Deep red with violet highlights

Cellaring potential

Up to 8 years

Nose, Palate

Red fruit, spice, garrigue, liquorice

Ageing

12 months in tank

Food pairing

Grilled lamb with garlic and rosemary, Provençal-style stuffed vegetables, Couscous

