

# Gigondas

## Vieilles Vignes

### Red - 2016

**Dark purple ruby color. Typical nose of cooked red fruits, spices, mint notes; the palate presents volume and concentration, with coated tannins, sweetness and fruit on the finish.**

CONCOURS DES VINS D'ORANGE	OR
JANCIS ROBINSON	15.5/20

#### Grapes

77 % Grenache  
10 % Syrah  
10 % Mourvèdre  
3 % Cinsault



#### Terroir

At the foot of the village of Gigondas, poor soil terraces of stony red clays of the quaternary.

#### Culture

Method of reasoned cultivation, respect of the soil and the plant. The mechanical work of the soil gives a good ventilation and favors thus the microbial life of the soil. Trellising allows a good aeration and a better maturity of the harvest. Manual disbudding allows performance control parcels.

#### Harvest

Attentive to an optimal maturity of the grapes, the harvest is entirely sorted by hand in the cellar, the whole chain of reception of the harvest has been conceived to respect the integrity of the raw material.

#### Winemaking

Vinification carried out in thermo regulated vats, grapes slightly sprained and scraped. Windings, load shedding and pigeages allow to extract colors and phenolic compounds and the best of the soil. Vatting time from 25 to 35 days, at 28 ° maximum.

Degrees : 15.5°

Service T: 16-17° C

To consume now with a potential of guard over 10 years