

GIGONDAS

JURASSIQUE



Our vineyard is lying in a superb natural amphitheatre at the immediately proximity to the wonderful rock wall of the Dentelles de Montmirail. Our vineyard contains one of the oldest upper soil of the appellation. Black marl and limestone scree are everywhere. They are dated from the Jurassic period on the secondary era (between -135 and -155 millions of years). This is extremely rare and it makes of our vineyard an amazing place, witness of a powerful tectonic activity of 65 millions years ago. This tectonic activity is at the origin of the complete uprising at the perfect vertical of the limestone mass called "Les Dentelles de Montmirail" and the slopes surrounding where today our vines are planted.

TECHNICALS ELEMENTS

Appellation : GIGONDAS

Yield : 33 hl/ha

Grape varieties : Grenache 75 % - Syrah 25 %

Age of vines : More than 45 years for Grenaches and 30 years for Syrah

Climate : traditional mediterranean climate.

METHOD OF VINIFICATION

Grapes are harvested by hand and totally destemmed. Long vatting with lightly crushed whole grapes. Fermentation takes place in stainless steel tanks and lasts up to 30 days. The first step and the most important for us is the maceration. The grapes are kept on low temperature with daily pumping over and daily punching down. During the whole fermentation, the temperature are kept on control for preserving the natural fruit and the "terroir expression" (primary aroma). Grapes are pressed with modern pneumatic press.

Our underground winery is on three floors, which allow us to rack wines without any mechanical pumping.

Aged in subterranean cement tanks for 18 months before maturing in bottles in a air-conditionned cellar room.

TASTING NOTES

Rich blueberry and cherry notes mark the nose of this Gigondas

It's a full bodied, ripe and velvety in texture, ending on hints of crushed stone that give it a welcome dry, savory edge.

