

M. CHAPOUTIER,  
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF  
*wine shippers since*  
1858

## GIGONDAS



### DETAILS OF PRODUCTION

The village of Gigondas was a winegrowing area up until the time of the phylloxera epidemic. As a consequence of the disaster, Gigondas chose to turn towards olive growing. However, following the “Black Frosts” in 1956, Gigondas reverted to winegrowing, re-planting high quality vineyards, gaining A.O.C. acknowledgement in 1971.

The soil of this A.O.C. covers sandy molasses, clay or old alluvial deposits with shingles. Grapes are hand-harvested at maturity and vinified in the traditional way with daily pumping-over. A part of the wine is aged in oak casks before being blending with the other part. aged from 12 to 16 months before bottling.

### TASTING NOTES

Great ruby-red colour. A powerful and fine nose with aromas of strawberry jam and pepper. On the palate the attack is floral, tannic and spicy.

### HOW TO SERVE

Serve with grilled or roasted meats. Also excellently matched to cheese platters.

#### VINTAGE

2015

#### STYLE

Red

#### BLEND OF GRAPES

Grenache

Syrah

Cinsault

Mourvèdre

#### WINEMAKER

Michel Chapoutier

#### ALCOHOL

14%

