

PREFERENCE

GIGONDAS



Terroir

Throughout the year our oenologists took particular care in the selection of vineyards which were classified according to their potential productivity, by climatic area and their position on red clay, stony ground.

Vinification

The grapes were separated from the bunches before being crushed, and extraction techniques and pumping over ensured that the finest elements were extracted nobles. The vine varieties were carefully matured in our storehouses for the period of 9 months – partly in cask to obtain the requisite structure and sucrosity, partly in larger barrels to allow the aromas to develop.

Blending

This Gigondas is produced from a blend of Grenache, which gives the wine power and elegance, Syrah with its aromatic pallet and Mourvèdre which gives the wine its complexity and delicateness.



Tasting

Tasting reveals this to be a jewel of a wine, purple in colour with hints of ripe pears, mirabelles and fresh pepper. There are mocha and caramel notes in the middle and the attack is rounded and intense.

Powerful tannins and an elegance in the mouth make this Gigondas our Preference.

| Bottle 75cl | Case of 6 bottles | | Europe Palette | | | | | |
|----------------------------------|-------------------|----------------|----------------|-------------|--------------|---------------------|-----------|----------------|
| | Weight Kg | Dim (cm) Lxwxd | Nb of bottles | Nb of cases | Nb of Layers | Nb of cases / layer | Weight Kg | Dim (cm) Lxwxd |
| Gigondas Burgundy Embossed | 8.30 | 26.2x17.9x30.8 | 570 | 95 | 5 | 19 | 790 | 120x80x165 |