

Gigondas

2015

BLEND

95% Grenache, 5% Mourvèdre

TERROIR

38 altitude parcels located mainly on terraces near the Dentelles de Montmirail.

Selection of eighty years to centenaries Grenache.

WINE MAKING

100% destemmed.

Hand harvesting with parcel sorting

Cold start fermentation to favor the soft diffusion of tannins and aromatic compounds without extraction of vegetal aromas.

The grapes are co fermented in tanks and, after malolactic fermentation, aged in tronconiques wooden vats .

SERVICE 14-15°C

AGEING POTENTIAL 3 to 10 years

FOOD PAIRING

Grilled lamb - Roasted Quails with raisins - Venison with cranberries - Risotto with mushrooms.

RATING



89-91/100 Parker

The 2015 Gigondas (95% Grenache and 5% Mourvèdre) is a more medium-bodied, pretty wine that has an approachable feel in its ripe plum and blueberry fruits, violets and peppery herb aromas and flavors. It has ripe, supple tannin and good mid-palate depth, and it should drink nicely right out of the gate.



RED
VINO



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