



Le Menton

GIGONDAS

Grape Composition :

Grenache, Syrah, Mourvèdre

Vinification :

Traditional, in concrete vat, stainless steel tank and wood vat

Destemmed or not :

80% destemmed

Fermentation :

30 days fermentation and maceration

Yeast :

Natural

Aging :

Concrete tanks and old foudre

Soil Composition :

Limestone

Exposition :

North facing

Vine Age :

60 years old

Density :

3000 vines per HA

Harvest type :

Hand picked

Method :

Direct press

Malolactic – yes/no :

Yes

Residual sugar :

Less than 2 grams per litre

Alcohol percentage :

14.5%

Tasting notes :

Dark fruit, plum, blueberry, blackberries, licorice, raisin, slight earthy and herbal notes coming through with a hint of black pepper. Beautiful complexity

Food pairing :

An intensely rich wine, perfect with any great meal of substance. This wine is bold and rich, whilst retaining a beautiful balance on the palate. Think baked lamb, duck confit or a coq au vin rouge. This is a fine wine that will open up beautifully if decanted at least one hour before service

Cellaring :

10 to 15 years

