




GIGONDAS RED 2006

Consumption

 To drink

Soil type

Ancient alluvia, red clay and gravel on the slopes.

Grape variety

60% Grenache,
30% Mourvèdre,
10% Syrah

Average age of vines

40 years

Winemaking

Traditional with lengthy maceration.

Maturation

2 years in oak foudres of which 50% is new oak.

Average yield

34 HI / hectares.

Average annual production

About 120,000 bottles.

Tasting

- * Eye: Purple.
- * Nose: Intense nose dominated by peach and apricot with liquorice and notes of undergrowth.
- * Palate: Generous, powerful and full-bodied with a long elegant finish.
- * Overall: A frank attack, racy with soft tannic structure.

Serving temperature

16°C to 18°C

Ageing potential

10 years.

Food and wine matching

Red meat, game and cheese.

Winemakers tip

This Gigondas 2001 is the perfect example of a great southern Rhone wine. The Grenache exhibits the ripeness of the fruits and the charming texture of the wine, the syrah is showing its true color and peppery aromas and eventually, the mourvèdre is expressing the big tannins and the massive texture of this superb wine.

Vinified in the purest tradition, this wine is opulent now and will age well for the next 8 or 10 years.

By Philippe GUIGAL

Winemaker

