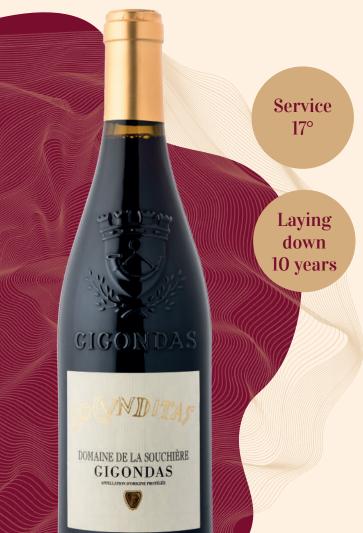
(Jigondas LACAVE)

Gigondas Domaine de la Souchière



Terroir

Gourmet



A WORD FROM THE SOMMELIER

An estate wine from old vines located on the heights of Gigondas which give it complexity and elegance.

AROMATIC RANGE







cherry

spices

violet

Acidity

Tannins



Volume in the mouth



Freshness



Gourmet



GRAPE VARIETIES

80% Grenache noir 20% Syrah



TERROIR

A small vineyard of 8 hectares worked over time in the traditional way, using sustainable viticulture techniques. Family property for 5 generations by Anik V-Souchière and daughter Thémis. Old vines.

VINIFICATION

Traditional vinification in concrete tanks. Long tank fermentation period (21 days).

Partial destemming. Racking, manual punching down and pumping over to extract the aromas and colour.

AGEING

Aged in concrete tanks and a few barrels.



FOOD AND WINE PAIRING

Duck breast with porcini mushrooms Grilled aubergines Creole-style braised beef cheek



