

Gigondas Domaine de Goumarre

Fruit

GIGONDAS

mis en bouteille à la propriété

DOMAINE DE GOUMARRE GIGONDAS

INDAS LA CAVE

Perroir

Service

17°

Laying down 8 years

Subtle

A WORD FROM THE SOMMELIER

A beautifully structured, rich cuvée with fine balance. A family estate grown on the lower slopes of Gigondas for a subtle, fruity wine.

AROMATIC RANGE



GRAPE VARIETIES

75% Grenache noir 10% Syrah 10% Mourvèdre 5% Cinsault

TERROIR

A cuvée from a 4.4 ha vineyard located in Gigondas and cultivated for 3 generations, currently by Frédéric Vache. A plot-by-plot selection of old vines harvested by hand.

VINIFICATION

Traditional vinification in concrete tanks. Long tank fermentation period (21 days). Total de-stemming on reception of the grapes. Cold pre-fermentation maceration (18°C). Racking, manual punching down, daily pumping over.

AGEING

Aged in concrete tanks.



FOOD AND WINE PAIRING

Red mullet and tapenade spread Duck breast with pepper sauce



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