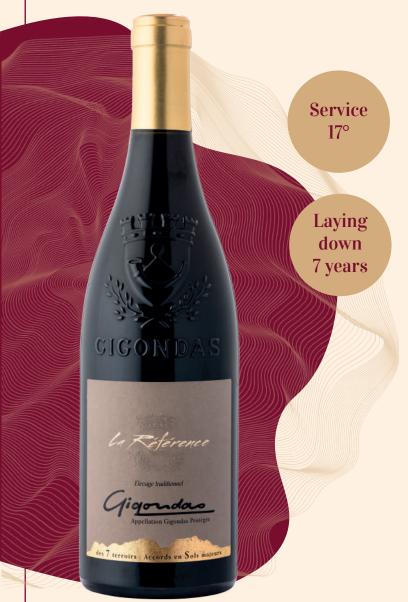


# Gigondas La Référence

Terroir

Fresh

Fruity



### A WORD FROM SOMMELIER

A cuvée with a true expression of terroir. This wine has a fine structure, great aromatic freshness and perfect balance on the palate.

#### AROMATIC RANGE





raspberry

blackberry





blackcurrant

pepper

Acidity



**Tannins** 



Freshness

Volume in the mouth



Gourmet



#### **GRAPE VARIETIES**

65% Grenache noir 20% Syrah 10% Mourvèdre 5% Cinsault



#### TERROIR

This cuvée comes from a terraced vineyard on the first low slopes of the Dentelles de Montmirail. Clay-limestone soils. 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 windings.

# **AGEING**

This cuvée is not aged to preserve the purity of the terroir.



## FOOD AND WINE PAIRING

Marengo veal Osso bucco A charcuterie and cheese platter





