

— La Compagnie des Grands Terroirs —

CHÂTEAU GIGOGNAN - SANS SOUFRE

CÔTES-DU-RHÔNE



Appellation :

Côtes-du-Rhône

Surface Area :

35 ha

Terroir :

Limestone with pebbles

Vineyard :

Organic certified farming , with vegetal covering, manual harvesting

Assemblage :

60% grenache noir, 40% syrah

Winemaking process :

No Added sulfites, stainless steel vats. Low temperature fermentation, short maceration to preserve the fruit. Malolactic mixing after fermentation

Ageing :

In Stainless steel vats

Tasting :

Intense aromas of red fruits, raspberries and blackcurrants. A direct flavor of crisp tannins. A pleasurable gourmet win anytime

Wine Consultant : Derenoncourt Consultant since 2017