

GIGONDAS

"LA PLUME"



SOIL

Clayey marls alternate with banks of blue and yellow limestone.



GRAPES VARIETIES

Grenache Syrah and Mourvèdre



VINIFICATION

Traditional method. Total destemming. Long vatting (25 days) with whole and lightly crushed grapes. Extraction favored by punching down, pneumatic pressing then aging in underground tanks for a minimum of 2 years.



TASTING

Intense garnet color. On the nose, expressive and complex aromas mix the scents of fruits and spices. This wine has a fresh attack. The full mouth and the tight tannins offer us a remarkable structure.



FOOD AND WINE PAIRING

It will accompany a game (wild boar or roe deer) as well as cheeses. Serve at 17°C.