



# 2020 TERROIR DARONTON GIGONDAS



## APPELLATION

AOC Gigondas, Rhône, France

## VARIETALS

77% Grenache, 15% Syrah, and 8% Mourvèdre

## VINEYARDS

This unique appellation nestled at the foot of the Dentelles de Montmirail produces some marvellous wines. Vines are located in the Grand Montmirail, Prébayon and Col du Cayron areas. Soils are made of clay, limestone and sandstones up to 500m high.

## VINIFICATION

Hand harvest. Pumping-over at the beginning of the fermentation. Long vatting (20 days min.) at controlled temperatures (27-30°C).

## WINEMAKER'S NOTES

Very full, rich and luxurious in style with ripe red berries and some rich, meaty fruit coming through on the palate; grainy and gritty tannins, with plenty to chew on. Feels youthful and tight but harmonious. The lovely acid line brings precision and pep. Tapered finish. Very appealing!

## FOOD PAIRING

This wine partners beautifully with a variety of red meats (rib-eye, strip steaks), meaty stews, braised dishes, and roasted vegetables.



Universal Glass or  
Aroma Collector



AGING

3 - 5 Years



DECANT

30 Minutes



SERVE  
TEMP

57 - 62° F

