

DOMAINE DE
FONT-SANE
GIGONDAS

— Propriété familiale depuis 1860 —

Plaisir Partagé
AOP GIGONDAS Rosé



NUMBER OF HECTARES:

0.3 hectare

GRAPE VARIETIES:

70% Grenache ; 15% Cinsault ; 15% Syrah

SOILS:

Sandy and marly terroir

YIELD:

29 hL/ha

WINE-MAKING AND MATURING:

The grapes are picked early in the morning and sorted. Then the new Rosé is made after a few hours of maceration with temperature control throughout the winemaking process.

TASTING NOTES:

Beautiful red berry color with bright and sustained tints ; the inviting nose is full of ripe fruits, cherry, crushed strawberry with a hint of blackcurrant. It is a full-bodied wine, well-balanced, fresh and zingy with a long finish.

WINE AND FOOD MATCHING:

Aperitif, cold meats, grilled meat and gratins

SERVICE TEMPERATURE:

Between 10 and 12°C / 50-54 F