

DOMAINE DE
FONT-SANE
GIGONDAS

— Propriété familiale depuis 1860 —

Tradition AOP GIGONDAS RED



NUMBER OF HECTARES:

9 hectares

GRAPE VARIETIES:

72% Grenache 23% Syrah 3% Mourvèdre 2% Cinsault

SOILS :

Clay-limestone, pebbly, sandy, alluvium and sandy loam (5 terroirs)

YIELD:

29hL/ha

WINE-MAKING AND MATURING:

Traditional wine-making, temperature control, punching of the cap and small rack-and-return, 21 days of fermentation, aged for 8 months in oak casks

TASTING NOTES:

Beautiful garnet color, clear and bright ; the nose has notes of clove, licorice, ripe berries and plum ; the mouth is concentrated, with a charming sweetness and fine tannins. The Tradition is a fine wine with a long length and dedicated to a long life.

WINE AND FOOD MATCHING:

Red meat especially lamb, stew, game, goat cheese

SERVICE TEMPERATURE:

Between 16 and 18 °C / 61-64 F

Véronique - Bernard - Romain Cuntty

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