

DOMAINE DE

FONT-SANE

GIGONDAS

— Propriété familiale depuis 1860 —

Vieilles Vignes AOP VENTOUX RED



NUMBER OF HECTARES:

2,60 hectares

GRAPE VARIETIES:

70% Grenache ; 30% Syrah

SOILS:

Sandy soil on 50-60 year-old vines

YIELD:

30 hectoliters/hectare

WINE-MAKING AND MATURING:

Traditional wine-making process, temperature control, punching of the cap and small rack-and-return, 15 days of fermentation, aged in enameled concrete vats

TASTING NOTES:

Beautiful purple color, bright and clear; the nose is rich and intense underlined by hints of black fruit, pepper and floral aromas; the mouth is smooth, rounded with supple tannins and very silky for an easy drinking red Ventoux

WINE AND FOOD MATCHING:

Red/white pork meat, cheese

SERVICE TEMPERATURE:

Between 14 and 16 °C / 57-61 °F