



"Terroir"

- **Vineyards:** these are located entirely within the commune Gigondas in the French Department of Vaucluse.
- **Soil types:** stony red clay alluvium on the slopes and wide terraces.
- **Climate:** dry, hot Southern climate with 2,800 hours of sunshine per year. The prevailing wind is the Mistral.
- **Background:** from the 12th Century, it was the religious Houses that occupied themselves with expanding vine cultivation. Later, and right up to the 18th Century, Gigondas came within the Principality of Orange was owned by the Rhénane de Nassau family up until it was annexed by Louis XIV. The Local Gigondas Appellation was awarded by decree in 1971.

Production

- **Area under cultivation*:** 1233 hectares, annual production: 40345 hl; basic yield: 33 hl/hectare.
- **Grape Variety mix:** for the red: maximum of 80% black Grenache and a minimum of 15% Syrah and Mourvèdre. In addition, with the exception of Carignan, a maximum proportion of 10% of all the other grape varieties within the Appellation are permitted; the grapes are sorted when harvested. For the rosé: maximum of 80% black Grenache. All the other grape varieties within the Appellation are permitted up to a maximum proportion of 25%.
- **Pruning:** Syrah, Guyot pruning. For the other grape varieties, goblet or fan pruning on a stem with a maximum of 2 productive eyes per spur, with a total of 15 productive eyes per vine, more than "bourillon" or first fertile bud.
- **Wine making:** long maceration, and traditional maturing in old oak casks or tuns, natural alcohol content by volume, 12.5%.

Tasting and drinking

- **Appearance:** the sumptuous elegance of the bright body seems to encapsulate the sunshine. The rosé has a deep pink colour.
- **Nose:** the reds have a distinctive bouquet of fruit and kirsch when young, followed by leaf-mould muskiness with maturity. The rosé offers almonds, red fruits and spices.
- **Palate:** the red is forthright and four-square, well-balanced strongly flavoured and tannic. The rosé is heady and generous.
- **At the table:** the red should be the sole monarch of the feast, perfect with, game, red meats, stewed lamb or wine simmered beef, and will certainly not tolerate the serving of any other red after it! The rosé lends its grace to delicatessen meats and fish.
- **Laying down:** the rosé is a wine to be drunk young. Red mature slowly and is wine to be laid down. Best vintages (of which there are many): 1990, 1991, 1994, 1995, etc.
- **Famous patron:** Pline l' Ancien.



The words to express it

"The name Gigondas is derived from *jocunditas*, meaning joy or pleasantness in Latin, and was the name of a Gallo-Roman village which at that time was a pleasant place."

* Source: harvest statement 2006.

