



**94** Pts by  
**Robert Parker**



# GIGONDAS 2017



## WINEMAKER

Philippe & Jean Claude Lambert

## WINERY

Domaine des Pasquiers

## APPELLATION

Gigondas

## REGION

Rhône Valley

## GRAPE VARIETIES

50% Grenache, 50% Syrah - **Organic Wine**

## TERROIR

Clay-limestone, stony soil. The 35-year-old vines of the 2.7 acres (1.1 hectares) vineyard located on the Gigondas plateau are hand harvested. Yield: 35Hl/Ha. Density: 4000 vines/Ha

## VINTAGE

There was some dryness during the summer 2017 but it was controlled with the irrigation of the Domaine. The manual harvest started beginning of September.

## CULTURE & VINIFICATION

The fruit is destemmed and undergoes alcohol fermentation in temperature controlled concrete tanks at 82-86°F (28-30°C) for 30 days. The two grapes varieties are blended together before the malolactic fermentation also in concrete tanks followed by 9 months of aging in the same tanks.

## TASTING NOTES

Eye: deep red.  
Nose: spicy aromas.  
Palate: A powerful and complex wine.

## FOOD PAIRING

Ideal with lamb, beef and vegetable gratin.

## TECHNICALS

Alcohol: 14.5%

## PRODUCTION

5000 bottles

Imported & distributed by

**COGNAC**  
**one**