



GIGONDAS 2020

WINEMAKER

Philippe & Jean Claude Lambert

WINERY

Domaine des Pasquiers

APPELLATION

Gigondas

REGION

Rhône Valley

GRAPE VARIETIES

50% Grenache - 50% Syrah

TERROIR

Clay-limestone, stony soil. The 30-year-old vines of the 2.47 acres (1.0 hectares) vineyard located on the Gigondas plateau are hand-harvested. Yield: 2.52 tons/ acre (34Hl/Ha). Density: 1,619 vines/ acre (4000 vines/Ha)

VINTAGE

Prolonged high temperatures were the biggest challenge for the Rhone, but thanks to some well-timed August rain, the overall results are full yet racy wines with good fluidity and freshness.

CULTURE & VINIFICATION

The fruit is destemmed and undergoes alcohol fermentation in temperature controlled concrete tanks at 82-86°F (28-30°C) for 25-30 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 wild boar, ribeye, and cheese.

TECHNICALS

Alcohol: 14.5%

PRODUCTION

420 cases



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