



RÉSERVE MONT-REDON

GIGONDAS RED

TERROIR & LOCATION

The plots which have contributed to the crafting of this wine are mainly located half-way up the calcareous scree of the dentelles de Montmirail.

CLIMATE

These plots benefit from a cooler climate than those of the appellation's plains, bringing the grapes to slower maturing and good acidities.

HARVEST

Done manually allowing a precise sorting of the harvest.

WINEMAKING & BLENDING

Partial whole-clusters harvest. Maceration for a 25-day period approximately, allowing optimized extraction of tannins and color. Once the malolactic fermentations are completed, 60% is aged in 1-to 3-wine old 228 l Burgundian oak barrels, the other part being kept in stainless steel tanks. The batches are then blended before bottling, that happened approximately 16 months after harvest. The wine, once bottled, rests in our cellars for a few months at least prior shipping.

GRAPE VARIETIES

80% Grenache Noir and 20% of Syrah & Mourvèdre.

DRINKING

Our Gigondas red can be enjoyed as soon as the second year with top notes of red berries, scrubland and spices but can be kept for 8 to 10 years. Ideal with red meats, game or matured cow cheese.

