



# RÉSERVE MONT-REDON

## GIGONDAS RED 2022

### TERROIR & LOCATION

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

### CLIMATE

These vineyards benefit from a cooler climate than those of the appellation's plains, attributing to the grapes a slower maturing and good acidity.

### HARVEST

Done manually allowing a precise sorting of the harvest.

### WINEMAKING & BLENDING

Partial whole-bunches 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 once-twice-three times used 228l Burgundian oak barrels, the other part being kept in stainless steel tanks. The batches are then blended before bottling, that happens approximately 16 months after harvest. The wine, once bottled, rests in our cellars for a few months at least prior shipping.

### GRAPE VARIETIES

72% Grenache Noir, 24% Syrah, 4% 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.

