

### ADRIEN ROUSTAN VIGNERON

# **GIGONDAS**

## **Appellation Gigondas**



#### Terroir:

The Grand Montmirail, a great kimmeridgian limestone terroir, at an altitude of 400 meters. The lower part of the slope is made up of red marl, which adds depth. In the middle and upper slopes, the limestone gives the wines tension, breed and verticality. Vineyard planted in 1975.

## Grape varieties:

100% Grenache.

#### Vinification:

Harvested by hand, not destemmed, then crushed, macerated for 2 weeks.

Natural vinification with no added oenological products. Lightly sulfiting before botteling.

Aged only in concrete tank to preserve the purity, delicacy and original taste of the place.

## Personality:

A fine, racy, vibrant wine, where the originality of the place transmitted with energy. Notes of wild wall and blackberry pâte de fruits. So juicy, lively and energetic, with balanced alcohol, fairly burly but buffed tannins and good length.

#### Food & Wine pairing:

Service at 15°C.

Roasted pigeon with porcini mushrooms, duck with foie gras.

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