

ADRIEN ROUSTAN VIGNERON

GIGONDAS LA BELLE CIME WHITE

AOC GIGONDAS



Terroir:

A selection of high-altitude plots, covering 0.25 hectares at an elevation of 520 meters, on the southern slope of the Dentelles de Montmirail, in a place called "Grand Montmirail." It is a unique location surrounded by holm oaks and limestone rocks, with a cool, breezy, and sunny climate. The vines were planted in 2019.

Grape varieties:

100% Clairette blanche et rose.

Vinification:

Hand-picked grapes, white wine macerated and aged in clay amphorae.

Personality:

A copper-colored wine with notes of honey and slightly candied citrus peel. A mineral and energetic wine where limestone shapes the texture of the wine.

Food & Wine pairing:

Service at 13°C-13% alc.

This wine pairs well with autumn dishes, mushrooms, root vegetables, and confit meats.

