

### ADRIEN ROUSTAN VIGNERON

# GIGONDAS LA BELLE CIME

# **AOC Gigondas**



#### Terroir:

High-altitude plot selection, 1 hectare located at 520 meters, on the southern slopes of the Dentelles de Montmirail, in a place called "Grand Montmirail". It's a unique spot surrounded by holm oaks and limestone rocks, with a cool, breezy, light climate. The vines were planted in 1982.

### **Grape varieties:**

70% Grenache, 20% Syrah, 10% Cinsault

#### Vinification:

Hand-harvested, half-destemmed then crushed, followed by a 2 weeks infusion.

Aged only in concrete vats to retain purity and delicacy.

## **Personality**:

Bright ruby color, with notes of Morello cherries, redcurrants and wild raspberries. The antithesis of traditional Gigondas with energy and a rare chalky density.

#### Food & Wine pairing:

Serve at 15°C-13% Alc.

Veal sweetbreads with truffles; snails on leek fondue.

