

CHARLES  
**TORT**

## GIGONDAS



Gigondas is not only a beautiful village nestled on the hills of Dentelles de Montmirail mountains but is also known for its famously known Cru (vintage).

**Grape Varietals :**

Parcel selection:

80% Grenache, 15% Syrah, 5% Mourvèdre

**Soil :**

Sandy soils on hills with western exposure hills.

**Winemaking :**

Manual harvest and 100% destemmed grapes. Traditional winemaking in controlled temperature cement vats. Skin maceration for 15-20 days with pumping over and punching. Second malolactic fermentation to refine the tannins and extract most of the fruit.

**Tasting notes :**

Deep red color with purple reflections. Aromas of red ripe fruits (red currant, blackberry, cherry) and plums with notes of licorice and spices. First notes are intense, generous and structured. It's a raced subtle and elegant wine despite its robustness. It will seduce the wine learner as well as the connoisseurs.

**Food pairing :**

Perfect match with venison, lamb, stews and marinated dishes as well as large array of cheese. Serve between 18°et 20°C.

***Vins et Terroirs Export SARL***

167-197 Chemin des Abreuvoirs – 84190 Vacqueyras – France

Téléphone/Fax : +33 (0) 490 658 222

Email : [micheline.fauconnier@gmail.com](mailto:micheline.fauconnier@gmail.com)