

## Gigondas

### « Combe Sauvage »



**The story :** the place called Combe Sauvage is a place almost hidden from the world, wild, secret. Previous generations were not mistaken: the vines flourish in this valley and offer the best: a Gigondas that tells the story of the majesty and beauty of its terroir.

**Grapes :** 75 % Grenache noir - 10 % Mourvèdre - 5 % Syrah - 3 % Cinsault  
2 % Clairettes Roses.

**Terroir :** in the heart of the Dentelles de Montmirail, at high altitude (400 m), soil of black slate, and chalky deposits.

**Age of Vine :** 60 years old.

**Area :** 6 ha.

**Viticulture :** organic farming. Traditional Gobelet pruning. Ploughing. Compost of sheep for soil life.

**Winemaking :** hand harvested. Selective picking of grapes. De-stemming. Indigenous yeasts. Maceration during 3 weeks. Pumping over and treading. Matured 12 months in concrete tanks.

**Tasting :** garnet color with purplish reflections. Nose of fragrant guarrigue herbs (rosemary, thyme). The palate is lively, and peppery, with black fruits and spicy aromas. The tannins give a remarkable density.

**Wine and food pairing :** Spicy dishes: tajine, pepper steak, couscous, duck breast with Espelette pepper, paella, lamb curry ....

**Aging capacity :** 8 to 10 years.

**Awards :**

2018 : SILVER medal at Orange competition

2017 : GOLD medal at Orange competition

2016 : noted 93 The Wine Advocate

