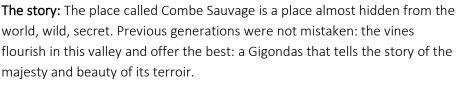


## Gigondas

## « Combe Sauvage »



**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 Garrigue 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:

2022: noted 89-91 Wine Advocate

2020 : BRONZE medal at Vignerons Indépendants contest

2019: 90 Jeb Dunnuck

2017: 93 - 95 Wine Advocate - 92 Decanter





VIN BIOLOGIQUE AGRICULTURE FRANCE CERTIFIE PAR FR-BIO-10