



*« Vintage after vintage, the Collection wines have become symbols which perfectly illustrate the family's ethos of supreme quality. Careful ageing, together with the meticulous attention paid every day by Marcel and Philippe Guigal to the selection and blending processes, bring to the fore the consistency and excellence of the great appellations of the Rhône Valley »*

## GIGONDAS

Robust and generous, this Gigondas is characterised by its power and structured tannins.

### TERROIR

**Soil Type :** Ancient alluvia, red clay and gravel on the slopes



**Grape Variety :** 70% Grenache, 20 % Syrah, 10% Mourvèdre.

**Average age of vines :** About 40 years.

**Average yield :** 32 Hl / hectare.

### WINEMAKING

Traditional with lengthy maceration.



### AGEING

24 months in foudres.

### TASTING

**Eye :** Purple.

**Nose :** Intense nose dominated by peach and apricot with liquorice and notes of undergrowth.



**Palate :** Generous, powerful and full-bodied with a long elegant finish.

**Overall :** A frank attack, racy with soft tannic structure.

### SERVICE

**Service temperature :** 16°C to 18°C.

**Ageing potential :** 10 years

**Food and wine pairing :** Red meat, game and cheese.

