

CHÂTEAU GIGOGNAN

CHÂTEAUNEUF DU PAPE – CLOS DU ROI

RHÔNE

Story

In the heart of the Rhône Valley, a 10 minutes drive from Châteauneuf-du-Pape, lies Château Gigognan, an ancient vineyard from the Roman times, whose winemaking tradition has deep roots into the history of the region. The estate has known several different lives. It wasn't until 1996 that Gigognan turned a new page in its history when it was bought by a local entrepreneur. In 2012, a new team of professionals and experts was put in place and the vineyard underwent an unprecedented renewal and investments. Château Gigognan covers 100 ha of which 40 ha are in AOC Châteauneuf-du-Pape, 23 ha in Côtes-du-Rhône Villages Signargues, 23 ha in Côtes-du-Rhône Villages and 24 ha in Côtes-du-Rhône.

Farming philosophy : Organic certification in 2010

The Clos du Roi is the oldest plot, surrounded by cypress trees.

Vineyard Information

Grape varieties : 65% Grenache Noir, 20 % Syrah, 15 % Mourvèdre

Plot size : 25 ha (61,7 acres)

Average age of the vines : 40-45 ans

South facing

Elevation : 200m (655 ft)

Soils : Clay-limestone covered with rolled pebbles

FARMING PRACTICES

- Training method : Cordon de Royat, Gobelet
- No herbicides
- Green harvesting some years (thinned out the leaves)
- Cover crops
- Mowing by sheep in April
- Organic treatments

Winemaking

- Hand picked grapes / Destemmed with sorting
- Fermentation : Temperature-controlled concrete tank / 10 days
- Maceration : 3-4 weeks
- Maceration technique : Pump over and plunging
- Pneumatic press
- Aging : 8 months in seasoned oak barrels (30%) and stainless steel tank (70%)
- Fined : No
- Filtration : Yes
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

Expressive and flattering nose of red fruits. Ample and progressive palate : generous, subtle and sensual. Well-balanced and airy on the finish.



Press Ratings

95 pts Wine Enthusiast – 2017 vintage

96 pts Wine Enthusiast – 2016 vintage