

CHÂTEAU GIGOGNAN

CÔTES DU RHÔNE

RHÔNE

Story

In the heart of Southern France's Rhône Valley, about 10 minutes from Châteauneuf-du-Pape, between Avignon and Orange, lies Château Gigognan, a vineyard whose winemaking tradition has roots that can be traced back deep into the history of the region. In 1987 Anne and Jacques Callet became the new owners of the domain. Passionate by the history of the property, in 1990 they began a complete renovation of the Château in the traditional provençale country-house style, to return it to its former aristocratic glory. In 1996 work began on a new, better-equipped cellar. Having made the decision to convert their 30 ha of Châteauneuf du Pape and 42 ha of Côtes du Rhône to organic-farming, the vineyard was awarded ECOCERT certification in 2009.

Grape varieties

45% Grenache, 35% Syrah, 10% Cinsault, 10% Mourvèdre

Terroir

Clay-limestone and sandy soils

South exposure on a gentle sloping hillside.

Surface area : 33 ha

Yield : 40hl/ha

Winemaking

Handpicked, grapes are crushed and destemmed.

Each variety is fermented in temperature-controlled tanks. Long maceration up to 15 days.

Malolactic fermentation, blending and ageing in concrete tanks.

Tasting notes

A finely judged blend of southern grape varieties, this wine has a beautifully dark red body with hints of purple. Nose of red berries and fresh herbs (thyme, rosemary). The attack is supple with aromas of sweet spices, pleasant fresh finish. A great wine for every day drinking.

Pairing suggestions

Perfect with beef or game stews or barbecue dished.



Press ratings

90 pts Wine Enthusiast- 2018 vintage