

# CHÂTEAU GIGOGNAN

## CÔTES DU 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 2017, a new team of professionals and experts was put in place and the vineyard underwent an unprecedented renewal and investments. Château Gigognan covers 110 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

### Vineyard Information

Grape varieties : 35% Roussanne, 35% Grenache Blanc, 22% Clairette, 8% Bourboulenc

Plot size : 1 ha (2,5 acres)

Average age of the vines : 25-30 ans

South facing

Elevation : 50m (165 ft)

Soils : Clay-limestone and sand

#### FARMING PRACTICES

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

### Winemakingx

- Mechanical harvest by night / Destemmed with sorting
- Pneumatic press
- Fermentation : temperature-controlled stainless steel tank / 15 days - No malolactic fermentation
- Aging : 6 months in stainless steel tank / on fine lees with stirring
- Fined : Yes
- Filtration : Yes
- SO2 Total : <100ppm    Vegan : Yes

### Tasting notes

Elegant wine with a nice tension. Nose with subtle notes of white flowers, apricot and citrus fruits

The palate is dense and balanced by the natural freshness of the wine.



### Press ratings

89 pts Wine Enthusiast – 2019 vintage