

CHÂTEAU GIGOGNAN

CHÂTEAUNEUF DU PAPE – TERRE FERME

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

Old vines co-planted on terraces of rolled pebbles

Vineyard Information

Grape varieties : Grenache Blanc, Clairette, Roussanne, Clairette rose

Plot size : 0,36 ha (0,88 acres)

Average age of the vines : 40-45 ans

South facing

Elevation : 200m (655 ft)

Soils : terraces of 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 / Whole bunches with sorting
- Cold pre fermentation : No
- Pneumatic press
- Fermentation : Oak barrels / 15 days - No malolactic fermentation
- Aging : 9 months in large oak barrels (40% including 15% new oak) and concrete tank (60%)
- Fined : Yes
- Filtration : Yes
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

A confidential cuvée of great complexity, this deep, mineral and powerful Châteauneuf-du-Pape embodies the richness of its terroir. This racy white wine, with floral notes, is characterised by its balance between tension and volume on the palate. Its oaky side supports the structure of the wine and gives it an elegant finish with great length.

