

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

A terroir wine, this wine comes from old vines planted on a locality of the same name.

Vineyard Information

Grape varieties : 60% Grenache noir, 25% Syrah, 10% Cinsault, 5%

Clairette rose

Plot size : 2,5ha (5 acres)

Average age of the vines : 40-45 ans

South facing

Elevation : 200m (655 ft)

Soils : Clay/limestone terraces 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 (50%) with sorting
- Fermentation : Temperature-controlled tulip concrete tank / 10 days
- Maceration : 3-4 weeks
- Maceration technique : Pump over and plunging
- Pneumatic press
- Aging : 12 months in seasoned large oak barrels and 6 months in concrete tank Fined : No
- Filtration : Yes
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

Its minerality gives the wine an aromatic depth and a saline tension on the palate as well as a powdery tannin. A wine of great nobility, darker, rooted, liquorice-like, with a straight structure and great length.

