

CHÂTEAU GIGOGNAN

CÔTES DU RHÔNE – VIOGNIER

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 : 100% Viognier
Plot size : 0,89 ha (2,19 acres)
Average age of the vines : 40-45 ans
South facing
Elevation : 50m
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

Winemaking

- Mechanical harvest / Destemmed with sorting
- Pneumatic press
- Fermentation : Temperature-controlled stainless-steel tank (75%) and oak barrels (25%) / 15 days – No malolactic fermentation
- Aging : 5 months in seasoned acacia barrels (15%) and stainless steel tank (85%) / on fine lees
- Fined : Yes
- Filtration : Yes
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

Intense exotic aromas on the nose : pineapple, white fruits, peach, a bouquet of floral notes (jasmine). Well-balanced on the palate, combining smoothness, finesse and tension.

