



APPELLATION GIGONDAS CONTRÔLÉE

## LES TERRES

**VINES** 50 years-old vines from *Les Terres* area at the foot of the village of Gigondas. A mixture of clay and limestone soil.

**GRAPE VARIETIES** 80% Grenache, 10% Cinsault, 10% Syrah

### VITICULTURE

Wine certified organic with the “AB” label (organic agriculture) from 2022 vintage.

### WINEMAKING

Manual picking in 15kg crates with manual sorting of grapes. Cold temperature maceration before fermentation. Around 20/25-day fermentation in temperature-controlled stainless-steel tanks with daily de-stemming.

### MATURING

9 months in stainless-steel tanks.

### AGEING POTENTIAL

8 – 10 years.

### TASTING NOTE

A garnet red color. An expressive nose of morello cherry and subtle floral notes of peony and wisteria. The palate is rich suggesting chocolate and pepper with a delicate finish on a gentle spicy background of cinnamon.

