



GIGONDAS LES EPICES

Surface: 1 171 hectares.

Appellation: Gigondas

Location: Gigondas

Soil: clay

Grappe: grenache, syrah and mourvèdre.

Harvest: mechanical

Wine making: long maceration and traditional maturation in old oak

Ageing: in oak



History

The vineyard is situated entirely in the commune of Gigondas, in the department of Vaucluse. The name « Gigondas » comes from Jucunditas, meaning joy or pleasantness in Latin and was the name of a Gallo-Roman village that was at the time indeed a pleasant place. In the 19th Century, this vineyard was severely attacked by phylloxera. Its place was taken by olive trees until the severe frosts of the winter of 1956 when they, in turn, were decimated. The vine took over the slopes once more between the beginning of the 1960's and today and, in 1971, the Appellation « Gigondas » was awarded by decree.



Soil

Stony red clay alluvium on the slopes, and wide terraces. The climate is hot, dry, with 2,800 hours of sunshine a year. The dominant wind is the Mistral.



Wine

Colour: The wine has a sparkling colour
Nose: Bouquet of fruit and kirsch when young, and later develops wild or slightly musky nuances.
Taste: In the palate, the red wines are robust and well-balanced with a powerful flavour, and is slightly severe when young



Service

To be served with every kind of meal, at a temperature between 16 and 18°C with game or duck meals. The red wines mature slowly and are wines to lay down.