



Gigondas 2020

Appellation d'Origine Protégée

Award winning Southern Rhone produced by Patrick Galant

Grape types

65% Grenache 20% Syrah 10% Mourvèdre 5% Cinsault

Vinification

Traditional technique, total destemming of the harvest at the reception of the grapes. Cold pre-fermentation maceration (18°). Long vatting (around 21 days). Manual cap-punching, stirred daily

Ageing

The wine is aged 15 months before bottling.

Tasting

Deep red ruby color. This wine has powerful aromas of red fruits and spices. Fragrant aromatics meld into an expressive palate of liquorice, pepper, black olives and cherries.

Pairing

Perfect with spicy meal, red meat or cheese.

Ageing potential

Drink now > 2030

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