



# DOMAINE DU PESQUIER

## Gigondas Red 2016

<b>Region :</b>	Rhône
<b>Name :</b>	Gigondas
<b>Color :</b>	Red
<b>Vintage :</b>	2016
<b>Grape varieties :</b>	Grenache (75%) / Mourvèdre (5%) / Syrah (20%)
<b>Alcohol :</b>	15 %
<b>Capacity :</b>	150 cl
<b>Allergens :</b>	No allergens identified



### ELABORATION

Sustainable viticulture.

Traditional hand picking in several passes.

Partial destemming, Use of indigenous yeast, Traditional vinification, Regular bâtonnage (stirring up the lees), Macération pré fermentaire à froid.

Ageing in foudre (large oak vat), Blending, Light filtering.



### TASTING

**EYE :** Ruby-red colour, intense, garnet red highlights.

**NOSE :** Complex, cherries in kirsch aromas, red fruit aromas, blackberry aromas, guarrigue aromas, black pepper aromas, chocolate aromas.

**MOUTH :** Well-balanced, generous, silky, morello cherries hints, black fruit hints, liquorice hints, chocolate hints, fine tannin, soft tannin, round, mineral, structured body, good intensity, long length.



### SERVICE

**OPERATING TEMPERATURE :** Between 16° and 18°.



### AWARDS

Wine Advocate 2018 : 93/100

Concours des grands vins de France de Mâcon 2017 : Gold medal

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