

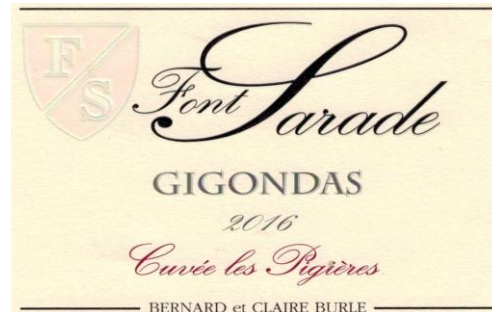
DOMAINE FONT SARADE

Cuvee Les Pigieres

Gigondas

Technical information

Country: France
Region: Rhone Valley
Appellation: Gigondas
Grape Variety : 60% Grenache, 35% Mourvèdre,
5% Syrah
Terroir : clayey marn
Age of the vines : 40 years



Vinification

Manually harvest, 100% destemmed , fermentation over 25 -30 days. Pump over every day. Ageing takes place in a concrete tank for 10 months

Tasting notes

This wine has a ruby color with black fruit aromas that is slightly spiced at the end of the taste. It is a corpulent wine but the silky tannins add delicacy.

Best to drink:

To keep between 3 and 8 years or more...

Wine pairing:

To be paired with red meat, cheese.