

CHATEAU REDORTIER

Red

Gigondas

Technical information

Country: France
Region: Rhone Valley
Appellation: Gigondas
Grape Variety : 70% Grenache, 30% Syrah
Terroir : Clay-limestone, limestone marls –
1,640 feet above sea level
Age of the vines : around 30 years



Vinification

Temperature controlled throughout fermentation.
Vatting: three weeks. Light filtration. Aging in oak vats.

Tasting notes

Dress: ruby color. On the nose a complex and aromatic wine with notes of spices, licorice, crushed strawberry and toasted aromas. A fleshy wine with a note of restraint from the tannins.

Best to drink:

3 to 9 years.

Wine pairing:

To be served with red or white meats and cheese.

d.b. wine
selection