

CHÂTEAUNEUF-DU-PAPE



AOC CHÂTEAUNEUF-DU-PAPE
Red 2014

CHÂTEAU GIGOGNAN

1180 CHEMIN DU CASTILLON
84700 SORGUES

tel : +33 (0)4 90 39 57 46

mail : info@gigognan.fr

site : <http://www.chateau-gigognan.fr>

Contact : CHAMBON

VITICULTURE



Organic (France certified)

SOILS

Large rounded stones (50%)

Limestone (50%)

GRAPE VARIETIES

Grenache noir (60%)

Syrah (30%)

Mourvèdre (10%)

WINEMAKING PROCESS

Stainless steel tank (100%)

Fermentation To C : 28°

Maceration : 21 days

AGEING

Oak Barrels- Old (30% -
18 month)

Stainless steel tank (70% -
18 month)

TASTING NOTES

Manual harvested with severe sorting . Grapes are crushed and destemmed. Fermentation in heat regulated stainless steel tanks each variety separately . Long vating period with pumping over and punching of the cap process for better extraction and finer tannins (4 weeks) .Blending after malolactic fermentation. Matured in oak barrels (for 30%) & cement tanks for better micro oxygenation favorable to ageing before bottling in June 2016 .

Low yields for this crimson red Chateauneuf du Pape, enjoying fine aromas of red berries and underwood, generous with fine tanins. Gourmet and enjoyable wine, ideal pairing companion with red meat, game or cheese with character. We advise to drink as from 2 to 3years of age but may be laid for 8 to 10 years. Serving temperature between 18 °Cs.



Fédération des Syndicats de Producteurs de Châteauneuf-du-Pape
BP 12 - 25 avenue Général de Gaulle - 84231 Châteauneuf-du-Pape Cedex
www.chateauneuf.com - www.vinadea.com

16/07/2020

The alcohol abuse is dangerous for health, consume in moderation

