

CHÂTEAUNEUF-DU-PAPE

AOC CHÂTEAUNEUF-DU-PAPE
Red 2015

CHÂTEAU GIGOGNAN

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VITICULTURE



Organic (France certified)

SOILS

Large rounded stones (70%) Limestone (30%)

GRAPE VARIETIES

Grenache noir (63%) Syrah (34%)
Mourvèdre (3%)

WINEMAKING PROCESS

Stainless steel tank (100%)

Fermentation To C : 28°
Maceration : 21 days

AGEING

Oak Barrels- Old (35% - Concrete tank (65% -
15 month) 15 month)

TASTING NOTES

Our Châteauneuf du Pape resulting from low-yielding vineyards, beautiful purple red colour, is a powerful wine and generous fine and melted tannins, exhaling aromas of red fruit and underwood. It will be the perfect companion to red meat, game and cheese with character. Drink from the 3rd or 4th year, it can be stored for 8 to 10 years. Ideal tasting temperature 18 ° C.



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

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The alcohol abuse is dangerous for health, consume in moderation

