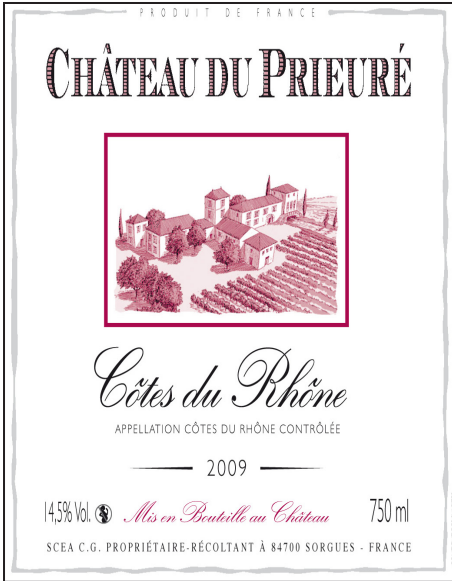


where	what	when	sugg. retail
FRANCE	RED	DAILY	PLEASE INQUIRE

**CHÂTEAU GIGOGNAN**  
 CHÂTEAU DU PRIEURÉ  
 CÔTES DU RHÔNE



*In the winter, I wear a fine coat every day and in the evening I drink a Côtes just to be on the safe side.*

**conceptual doppelgänger**



Ahhh, the Deux Cheavaux! France's version of the Beetle: cheap, cheerful and reliable -

part of the French cultural canon. Meant as stylish but utilitarian transport, one can see these all over the country still bouncing along with their canvas tops casually rolled back. Well loved basic transportation that's an icon!

**\*Biodynamic & Certified Organic**

<b>Winemaker</b>	Laure Ambroise
<b>Alcohol</b>	14.5%
<b>Grapes</b>	100% Grenache
<b>Region</b>	Southern Rhone
<b>Vine Age</b>	5-10 years old
<b>Vineyard</b>	22 ha
<b>Soil/Aspect</b>	Shale and limestone. South facing, on a gentle slope.
<b>Closure</b>	Cork
<b>Size</b>	750ml
<b>Producer</b>	In 1996, the Callet family purchased the Chateau. Some of the vineyards are over one hundred years old, and organic and biodynamic practices are implemented. There are no man-made chemical products used in the vineyards, and minimal interference is used in winemaking to ensure that the wines remain transparent and true to the terroir. The winery is certified organic as of 2010, after the 3 year waiting period. The Callet family has added modern equipment, such as temp-controlled stainless steel fermentation tanks and gravity flow, among other things. Eloi Durrbach, winemaker of Domaine du Trevallon, consults. The focus is on quality over quantity.
<b>Viti/Vini</b>	Biodynamic, certified organic and hand harvested. Grapes de-stemmed and crushed, temperature controlled fermentation. Post fermentation with skin contact between 5 and 13 days depending on grape varieties. Malolactic fermentation, assembly.
<b>Added Info</b>	The Chateau du Prieure Cotes du Rhone is the same as the Vignes du Prieure, but the young vine parcels. It is often described as Vigne du Prieure "light".

