

where	what	when	sugg. retail
FRANCE	RED	WEEKLY	PLEASE INQUIRE

CHÂTEAU GIGOGNAN

VIGNE DU PRIEURÉ
CÔTES DU RHÔNE



It's a mouthful in so many good ways.

conceptual doppelgänger



Soft, luxurious, red velvet couches - whether

Chesterfieldish or not, provide all the warm comforts one looks for in a familiar relaxation partner. Dare I say they're a classic? Why on earth wouldn't you want a red wine like this? I do. Pretty often, actually.

*Biodynamic & Certified Organic

Winemaker	Laure Ambroise
Alcohol	14%
Grapes	40% Grenache, 21% Syrah, 15% Mourvedre 15% Cinsault and 9% Carignan
Region	Southern Rhone
Vine Age	39 years old
Vineyard	22 ha
Yields	28 hl/ha
Soil/Aspect	Shale, limestone and sand. South facing, on a gentle slope.
Closure	Cork
Size	750ml
Producer	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.
Viti/Vini	Biodynamic, certified organic and hand harvested. Grapes de-stemmed and crushed, temperature controlled fermentation. Post fermentation maceration between 5 and 13 days depending on grape varieties. Malolactic fermentation. Blend. Aged in cement tanks.

