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FRANCE	RED	MONTHLY	PLEASE INQUIRE

CHÂTEAU GIGOGNAN
BOIS DES MOINES
CÔTES DU RHÔNE VILLAGES



It takes a village (and a bunch of other stuff) to make really good red wine.

conceptual doppelgänger



A slight step up from the regular couch, this victorian red velvet fainting couch

was a decadent necessity of a certain class of woman. Though her habit may be illegal today, nothing should stop one from enjoying the self indulgent splendor of the fainting couch - perhaps in conjunction with the consumption of a wonderfully expressive Cotes du Rhone. We've got just the wine!

***Biodynamic & Certified Organic**

Winemaker	Laure Ambroise
Alcohol	14%
Grapes	25% Grenache, 25% Syrah & 50% Mourvedre
Region	Southern Rhone
Village	Bois des Moines
Vine Age	34 years old
Vineyard	20 ha
Yields	24 hl/ha
Soil/Aspect	Gravel, sand, shale & limestone. South facing, surrounded by pine forest.
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. De-stemmed and crushed grapes. Fermentation at controlled temperature by grape variety in cement tanks. Post-fermentation maceration for 3-15 days depending on varieties. Pneumatic presses. Malolactic fermentation. Aging and blending in cement tanks. Light filtration.

