

where	what	when	sugg. retail
FRANCE	RED	SPECIAL	PLEASE INQUIRE

CHÂTEAU GIGOGNAN
 VIGNE DU RÉGENT
 CHÂTEAUNEUF DU PAPE ROUGE



*You pop, I pop, we all pop for
 Chateauneuf du Pape!*

conceptual doppelgänger



This is the most award
 winning French poodle
 in history- Master
 Duchess Arpegnon
 Douvalier Amin
 Poissain Rouge IV.

Nothing else need be said.

Awards

Parker 92pts, "possesses
 superb richness, a broad,
 nearly unctuous palate, a
 full-bodied mouthfeel, and
 loads of blackberry, cassis,
 and cherry fruit intermixed
 with subtle licorice, smoke,
 and earth notes. This beauty
 should drink well for 10-15
 years. The 2008s are very good
 considering the challenges of
 this vintage. The stars of
 this portfolio are the 2007s."
 - Wine Spectator, 92 pts;
 Decanter March 2010 - 5* (best
 value for money); Independent
 Money Vigenrons 2010; Stephen
 Tanzer's IWC rated by Josh
 Reynolds, 90 pts.

***Biodynamic & Certified Organic**

Winemaker	Laure Ambroise
Alcohol	15.5%
Grapes	52% Grenache, 46% Syrah, 2% Mourvedre
Region	Southern Rhone
Sub-Region	Chateauneuf-du-Pape
Vine Age	39 years old
Vineyard	30 ha
Yields	30 years old
Soil/Aspect	Stony w/pebbles. Terraced.
Closure	Cork
Size	750ml
Producer	Chateau Gigognan has a very rich history, as there are references to the land of Gigognan going back to the 14th century, when the Bishops of Avignon ruled the area. The Chateau belonged to the Jesuit community and is built atop the foundation of a centuries-old monastery. 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, fermentation in temperature controlled stainless steel tanks and tapered wooden vats. Post-fermentation maceration for approximately 10 days. Pneumatic pressing. Malolactic fermentation. Assembling of blend in December. Light filtration before bottling. No oak after fermentation.

