

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

CHÂTEAU GIGOGNAN

AOP Châteauneuf-du-Pape
White

PRESENTATION

Nestled in Châteauneuf-du-Pape, Château Gigognan is a prestigious estate that enjoys an exceptional terroir of rolled pebbles, sand, and deep clay. The Mediterranean climate further enhances the ripening of its emblematic grapes: Grenache, Syrah, and Mourvèdre. The estate is certified organic and places great importance on sustainable vineyard practices and manual harvesting, ensuring high-quality grapes and healthy soils. In the winery, vinification is tailored to each parcel to highlight terroir typicity. Aging in oak barrels adds complexity while preserving natural elegance and structure. The reds offer intense black fruit, garrigue, and spice aromas with long, refined finishes, while the whites are fresh, nuanced, and expressive. A benchmark for fine Châteauneuf-du-Pape.

VARIETALS

Grenache blanc 40%, Clairette 40%, Roussanne 20%

LOCATION

The parcels are located in the southern part of the appellation, in the communes of Sorgues and Bédarrides, along the banks of the Rhône River.

TERROIR

Terraced vineyards with rolled pebbles.

IN THE VINEYARD

Vineyard work is meticulous throughout the year, from soil management and sustainable farming practices to rigorous yield control. Both manual and mechanical methods are used, depending on the plot, with a focus on vine balance and optimal grape quality.

HARVEST

Manual harvest with rigorous sorting in the vineyard to ensure the highest quality fruit.

WINEMAKING

A long, gentle pressing at low pressure allows for a precise selection of the best juice. Cold static settling is followed by fermentation in oak barrels (55% of the volume, 15% of which are new) and 45% in tanks. Ageing continues for 9 months on fine lees in their respective vessels.

AGEING

Aged on fine lees in a combination of barrels and tanks for 9 months.

SERVING

Serving temperature: 10–12°C

AGEING POTENTIAL

5 to 10 years

TASTING

Our Clos du Roi Blanc is a Châteauneuf-du-Pape that opens on the nose with aromas of ripe fruits, fresh honey, and delicately toasted oak. On the palate, it is generous and harmonious, stretching out with finesse and freshness, finishing on fine bitterness and a saline touch.

FOOD PAIRINGS

We recommend serving it with fish, white meats, or cheeses such as Comté.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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