



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

CHÂTEAU GIGOGNAN

AOP Châteauneuf-du-Pape
Red



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 65%, Syrah 20%, Mourvèdre 15%

LOCATION

Plots are located in the southern part of the appellation, on the communes of Sorgues and Bédarrides.

TERROIR

Clay-limestone soil covered with rolled pebbles.

IN THE VINEYARD

From soil work to harvest, every step is carefully managed: sustainable viticultural practices, manual canopy management, yield control, and a combination of manual and mechanical harvesting depending on the plot. Vineyard work focuses on promoting biodiversity and maintaining soil life.

HARVEST

Manual harvest with meticulous sorting in both the vineyard and the winery.

WINEMAKING

Parcel-by-parcel vinification (each grape variety and plot is vinified separately), with 10–15% whole clusters. Low-temperature fermentation in concrete tulip vats. Gentle extraction using light pump-overs and punch-downs. Post-fermentation maceration for two weeks. Blending takes place after malolactic fermentation.

AGEING

Aged for 18 months in a mix of oak barrels (15%), foudres (25%), and concrete tulip tanks (60%).

SERVING

Serving temperature: 14–16°C

AGEING POTENTIAL

5 to 10 years

TASTING

This wine displays a beautiful garnet hue with brilliant highlights. The nose reveals aromas of candied black cherry, rose, fresh blackcurrant, white pepper, and juniper. The palate is fleshy and enveloping, with smooth, silky tannins. The combination of ripe fruit, gentle extraction, refined ageing, and precise blending results in a structured yet fruit-driven wine.



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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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FOOD PAIRINGS

This cuvée is perfect with grilled or roasted meats (like rosemary leg of lamb, duck breast, or thyme-smoked ribeye). For a final flourish, pair it with mocha desserts, Black Forest cake, dark chocolate fondant, salted butter brownies, or caramelized nut tarts.

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