

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

CHÂTEAU GIGOGNAN

AOP Côtes du Rhône
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 noir 75%, Syrah 10%, Mourvèdre 10%, Cinsault 5%

LOCATION

South-facing exposure on gently sloping hillsides surrounding the château.

TERROIR

Clay-limestone or sandy soils.

IN THE VINEYARD

Key stages include winter sowing, natural grass control through a flock of sheep, and meticulous debudding to optimize yield and vine health.

HARVEST

Winter cover crops are sown and natural mowing is carried out by a flock of sheep. Debudding ensures optimal yield and sanitary conditions.

WINEMAKING

Vinification takes place at low temperature with short maceration and absolutely no added sulfites. Stainless steel vats are used to preserve the vibrant, pure fruit character of freshly harvested grapes. The two grape varieties are blended after completing malolactic fermentation.

AGEING

Ageing takes place in stainless steel and concrete vats, with parcels and grape varieties kept separate until blending in late spring.

SERVING

Serve between 14 and 16°C.

AGEING POTENTIAL

2 to 3 years

TASTING

With its bright garnet hue, this wine opens on expressive aromas of red berries, raspberry and blackcurrant. The palate is clean and dense, bursting with fruit-forward generosity. The absence of added sulfur and short ageing highlight its pure, juicy profile. Crunchy tannins give this cuvée its fresh, instantly enjoyable character.

FOOD PAIRINGS

A perfect match for a charcuterie platter or a selection of tapas.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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