





Domaine La Fourmone, Le Secret, AOP Gigondas, Red,

AOP Gigondas, Vallée du Rhône, France

Domaine la Fourmone is a multi-generational domaine run by Marie-Thérèse Combe and her daughter, Florentine and son, Albin. The property dates back to the mid-1700's when it originally grew wheat. Here, viticulture is organic and winemaking is traditional.

PRESENTATION

The Fourmone wines are the humble witnesse to natural characteristics. Concrete vats are used for the fermentation and ageing of the reds. A very small percentage of the white Vacqueyras and the old vine cuvées red are aged in 600 litre demi-muids, so there is next to no oak flavour influence on the wines.

TERROIR

The sun-drenched berries carry with them the Mediterranean fragrances that travel up the small hillsides.

WINEMAKING

This wine is a blend of mainly Grenache and Mourvèdre grapes. Each vinification is managed independently.

AGFINIC

Aged in half-muids (70%) and oak barrels (30%) for 12 months.

VARIETALS

Grenache noir 70%, Mourvèdre 30%

14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

Over 15 years

TASTING

A lift of acidity and perfumed rose and violet-petal aromas accent this wine's pristine cherry and berry flavors. Smoky violet perfume intensifies throughout this silky, full-bodied wine. It's richly composed yet full-bodied and supple in texture, with an ease accentuated by fine-grained, integrated tannins.

FOOD PAIRINGS

This wine is a remarkably flexible wine with food, while oak treatment in used vessels means it can be enjoyed alongside an even broader range of lighter dishes such as fish, veal, and poultry.



