



# Southern Rhône

BRUNOLAFON  
wine selection



## Domaine la Roubine, AOP Gigondas, Red

AOP Gigondas, Vallée du Rhône, France

The estate is located in Gigondas, in the south of the Rhône Valley, at the foot of the "Dentelles de Montmirail" massif. The lands are located partly on the main plateau on the left bank of the Ouvèze, and for the AOC Gigondas at the foot of the Dentelles, on hillsides, at an altitude of 300m; these vines require more rigor and attention but they also bring finesse and concentration to the wines. The land is clayey-limestone, partly made up of Dentelles scree.

### PRESENTATION

The estate remains small. Including the family lands and those which the couple has in rent, it brings together 15.5 hectares of vines on several appellations: Gigondas (5 ha), Vacqueyras (5 ha), Séguret (0.5 ha) and Sablet (5 ha).

### LOCATION

Vineyard exposure: Northwest.

### TERROIR

Clay-limestone with stony load, scree of lace.

### IN THE VINEYARD

Average age of vines: 40 years. Cultivation method: Full tillage. No synthetic products used for treatments. Grape-picking: By hand, with sorting on a table using a grape-picking bucket. Maximum search for ripeness.

### WINEMAKING

Grape varieties: Grenache and Mourvèdre together with Cinsault and Syrah. Type of vat: Concrete vat. No cold maceration. Native yeast only. Maximum temperature: 33°C. Daily pumping over, punching down and delestage as required. Average maceration 45 days.

### AGEING

Aged 50% in concrete vats and 50% in French oak demi-muid for 14 months. Malolactic fermentation takes place in demi-muid and in vat. Monthly stirring of the lees.

### VARIETALS

Grenache noir 60%, Syrah 20%, Cinsault 10%, Mourvèdre 10%

### 14,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No..

### SERVING

16°C / 61°F

### AGEING POTENTIAL

5 to 10 years



## TASTING

Vanilla touches will remind you of its maturation in hog sheads, next you will discover the strenght coming from Grenache in mouth with tannins and virile balance. Syrah and mourvedre together with Cinsault bring the softness in the mouth as well as red fruits and spicy aromas. Very strong aramatic character in finish. Tannins with meaty and solid fruits. This Gigondas will be at his best in some years.

## FOOD PAIRINGS

When pairing food with a Gigondas, opt for dishes as robust and rustic as the wine. A menu including beef stroganoff, stews or even spare ribs would work well. These wine match well with hard cheeses as well.

