

## MAISON DE VIGNERONS ENTRE MER & MONTAGNES



# MARRENON, Les Essentiels, Les Belles Echappées Les Trois Chaînes, Gigondas

AOC Gigondas, Vallée du Rhône, France

The relief of the Gigondas area is made up of three main parallel ranges running from west to north-east, following a curve with its centre in the north-west. west to north-east, following a curve with its centre in the north-west. The ridge of these three ranges is composed of grey limestone belonging to the Jurassic period.

#### PRESENTATION

This range reveals other expressions by exploring other terroirs with character in addition to our historic appellations.

These prestigious appellations have been shaped and matured while retaining the hallmarks of our wines: elegance, richness and delicate tannins.

#### **TERROIR**

The vineyards are planted in a wide variety of situations, but paradoxically most areas have good water conditions. Limestone scree at higher altitudes is the least fertile, marl from clay-based scree provides good drought-resistant conditions, and lower down, deep safres or glacis based on limestone materials are perfectly regulated terroirs.

### HARVEST

Harvest at the end of September

### WINEMAKING

Long vatting period averaging 28 days. Free-run juice only.

### AGEING

Aged for three months in barrels of several wines.

### VARIFTALS

Grenache noir 50%, Syrah 50%

### SERVING

Serve at 14°C.

### AGEING POTENTIAL

5 to 10 years

### TASTING

In Gigondas, these grape varieties produce full-bodied, ripe, powerful wines with very distinctive aromatic profiles.

We set out to create a cuvée which, while combining these characteristics, has a profile with a hint of freshness, a balance in which the tannins melt away and give the cuvée great accessibility. A sunny wine whose power is elegantly tamed by the ageing process.

### AT NOSE

On the nose, there are notes of grilled hazelnuts and raspberry liqueur.



## ON THE PALATE

On the palate, notes of almost over-ripe red fruit.

# FOOD PAIRINGS

This red wine is the perfect accompaniment to Provençal beef stew, barbecued prime rib or game.